



RIVA MORETTA

Organic and vegan

Conegliano Valdobbiadene Prosecco DOCG Frizzante

Riva Moretta is born from the historic vineyard of the Nardi family in Conegliano Valdobbiadene, where some vines dating back to the 1950s tell, through their forms, a patient and deep connection with the land. This sparkling and genuine wine stands out for its delicate bouquet, carrying the memory of the vineyard in every sip. Its distinctive feature: the twine that wraps the bottle, a refined nod to ancient traditions.



Denomination: Conegliano Valdobbiadene Prosecco DOCG

Type: Frizzante

Grapes: Glera

Area: "Riva Moretta di Soligo" vineyard – Treviso



VINEYARD

Soil type: Morainic hill, clay-loam and calcareous, shallow

Vineyards age: Mixed-age vineyard

Training system: Sylvoz, double inverted

Harvest: Hand-picked



SERVICE

Serving temperature: 8 °C

Food Pairings: Excellent as an aperitivo or for an entire meal, with light puff pastry appetizers, risottos, first courses with spring herbs, or fish-based dishes.



CELLAR

Vinification: White vinification with low-temperature fermentation and secondary fermentation using the Martinotti (Charmat) method.

Alcohol content: 11,5 % Alc./Vol.

Residual Sugars: 14 g/l



TASTING

Colour: Pale straw yellow with greenish reflections.

Olfaction: Fruity, with notes of yellow apple and white wildflowers.

Taste: Full-bodied and persistent.

CERTIFICATIONS



VEGAN