



## LE RIVE DI OGLIANO EXTRA DRY

Rive di Ogliano - Conegliano  
Valdobbiadene Prosecco  
Superiore Docg

Type: Spumante Extra Dry

Variety: 100% Glera

Alcohol content: 11.50% vol.

Analysis: pH 3.24 - total acidity 6.35 g/l - sugar 15.8 g/l

Physical characteristics (carbon dioxide pressure at 20°C Bar): 5.0 ± 0.5

Production area: Conegliano - Ogliano

Type of terrain: hilly, morainic – alluvial with Würm glaciation deposits, medium texture containing chalk

Elevation: approx. 150 m.a.s.l.

Harvest: end of August/beginning of September

Fermentation: primary fermentation takes place at controlled temperature on selected yeasts

Prise de mousse: at low temperature in tanks

Ageing in bottle: approx. 1 month

Serving temperature: 6 - 8 °C

Serve preferably in: Conegliano Valdobbiadene wine glass

Indicate in wine list:

Masottina "Le Rive di Ogliano" Extra Dry - Rive di Ogliano  
Conegliano Valdobbiadene Prosecco Superiore Docg  
Conegliano - Treviso

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### Tasting Notes

Foam: crystal clear with incredibly fine lingering perlage.

Colour: pale straw.

Nose: fresh and clean, it immediately charms our senses with an ode to citrus fruit: grapefruit, limes and lemons, continuing with fragrances of barely ripe pears, roses, melons, quinces, yellow peaches and candied ginger.

Palate: excellent structure and persistence; it is both soft and harmonious with an elegant acid touch of citrus fruit that arouses the senses. It has an extraordinary balance between aroma and flavour, where a trace of Japanese mandarins and loquat is clearly identifiable: wrapped in elegant residual sugar that exalts its pleasantness. Fresh aromatic back taste.

Characteristics: an elegant well-balanced wine. The effect of the freshness of fruit and the silky softness of the structure is intriguing.

Serving suggestions... and more besides: Its elegance alone is enough. Excellent on its own as an aperitif, it can also be served with several different types of food: raw fish and shellfish first courses, but also with creamy stracchino on wholemeal walnut bread with a drop of honey. Appeals to demanding people with a strong refined personality.