

OTREVAL BRUT ZERO ZUCCHERI

Valdobbiadene Prosecco Superiore DOCG

Rive Di Guia Brut



Otreval is the highest vineyard located within the Rive di Guia ("Rive" derives for the dialect name for the steep hillside vineyards that mark the area) with the highest temperature excursions within the entire docg. Soil is very compact, almost clay like substrata with a sandstone topsoil, many marine fossils are visible in the area. Grapes harvested from Otreval are late ripening, with high sugar content and higher than average acidity. In Otreval fermentation is completely finished leaving 0 residual sugars in the wine.

VINEYARD LOCATION Guia "Rive di Guia" in Valdobbiadene
VARIETALS Old vineyards of Glera and Verdiso.

TRELLISING Double arched cane.

HARVEST TIME First ten days of September.

ALCOHOL 12%

RESIDUAL SUGAR 0 g/l.

TOTAL ACIDITY 5,9 g/l.

TOTAL SULFUR 84 mg/l.

COLOR Straw yellow with greenish hues.

PERLAGE Very fine with good consistency and persistence.

AROMAS Starts floral and as it opens it becomes increasingly fruitier and fuller. More complex than a typical Prosecco with Nashi pear, bread crust and chalky notes together with the typical white flower and apple notes of Prosecco.

TASTE Intense freshness with more structure than most Proseccos. Savory and with great sapidity.

SERVING SUGGESTIONS Excellent with simple fish dishes where fish is the predominant taste.

SERVICE To be served at 6° C if used as an aperitif or 7-8° C if being served with a meal.