

FLORÌ

"FLORÌ" SPARKLING WINE EXTRA DRY V.S.Q. IS APPRECIATED AND LOVED BECAUSE IT IS A YOUNG AND A MODERN WINE. IT HAS A LIGHT STRAW YELLOW COLOUR WITH MARKED GREEN GLINTS AND ITS PERLAGE IS QUITE PERSISTENT AND FINE. THE NOSE IS FRUITY AND REMINDS OF LIGHT-WITHERED WHITE FLOWERS WITH A CLEAR HINT OF SAGE. THE TASTE IS CLEAN, QUITE WARM AND SOFT WITH A MARKED SOUR HINT THAT CHARACTERISES ITS MARKED YOUTH. ITS SPARKLING LEVEL PUTS INTO EVIDENCE THE FRESHNESS OF THIS WINE. WE SUGGEST TO DRINK IT AT A FRESH TEMPERATURE AS APERITIF OR FOR A TOAST, ESPECIALLY WITH FISH AND SHELLFISH HORS D'OEUVRES.

SERVING TEMPERATURE 6/8 ° C

GRAPES: Glera 70%, Chardonnay 30%
VINEYARDS' NAME: different vineyards situated in different parts of the estate

VINEYARDS' CHARACTERISTICS: North-South position; 150 metres above sea-level; hilly red soil, typical of Montello's area.

HARVEST TIME: From the end of August

RETURN PER HECTARE: 150 quintals

DENSITY: 2.000 plants per hectare

MEDIUM AGE OF THE VINEYARDS: 18 years

TEMPERATURE OF FERMENTATION: 16 °C in steel tanks with automatic temperature control system

DURATION OF FERMENTATION: 10 days

CHARACTERISTICS OF THE GRAPES: Sugar: 16, %

Total acidity: 6,80 gr./l

pH: 3,25

BOTTLING - CHARACTERISTICS OF THE WINE:

Alcohol: 11%

Total acidity: 6,30 gr./l

pH: 3,15

Residual sugar: 18 gr/l



RIVE DELLA CHIESA