

Solicum line

“Solicum” Rive di Soligo Millesimato Extra Brut

Conegliano Valdobbiadene Prosecco Superiore DOCG

In the area classed as “Conegliano Valdobbiadene Prosecco Superiore”, there are 43 “Rive” (literally meaning “banks”) that identify just as many expressions of the land here, allowing us to get to know the various characteristics that this soil gives to the wine. The term ‘Rive’ indicates vines that grow on steep land.

This fine sparkling wine embodies our great passion for our land and daily efforts in the vineyard. A Rive DOCG with a decidedly frank, sincere taste, hugely drinkable and pleasant.

Product code	SPRB1	Grape variety	Glera
Alcohol content	11% vol.	Total acidity	5,5 g/l
Residual sugar	3 g/l	Serve at	4-6° C
Vineyards	Combination of vineyards on the Soligo ‘Rive’, steep hills situated in the heart of the Conegliano Valdobbiadene DOCG area, with reduced yield per hectare.		
Vinification	The grapes are hand-picked in September. At the winery, the grapes are gently pressed and then undergo a slow fermentation process in stainless steel tanks using selected yeasts. The Charmat technique is used to produce this sparkling wine.		
Color	Bright greenish yellow.		
Bouquet	Acacia flowers, pear, white peach and mineral tones.		
Taste	Dry, fresh and sapid with a citrusy finish.		
Serving suggestions	This wine goes perfectly with fish appetizers, fries and first courses with a delicate flavor.		
Bottle size	0.75L		

