RIVE DELLA CHIESA

Florì 0.0



Vinification: After the grapes arrive at the winery, they are pressed and separated from the skins. The must is immediately cooled and filtered to prevent fermentation. It is then blended with water, natural aromas, and carbon dioxide.

Ingredients: Grape must and water, carbonated.
Alcohol content: 0% vol.
Packaging: Case of 6 bottles, 0.75 L each.

Color: Light, straw yellow.
Aroma: Delicate, floral notes.
Taste: Aromatic, warm, and fruity profile, pleasantly contrasted by the freshness of the fine perlage.

Serving suggestions: Ideal as an aperitif. Excellent with savory tarts, vegetables in sweet-and-sour sauce, fresh cheeses, fish carpaccio, and fruit salads. Pairs beautifully with shortcrust pastries and tiramisu.

Serving temperature: 4–5°C. After opening, keep refrigerated and consume within 3 days.


BERE
SPUMANTI