



GRAPE VARIETY: 100% Glera

PRODUCTION AREA: Asolo

VINIFICATION: After being carefully harvested, the grapes are gently pressed to obtain the must, which is then inoculated with selected yeasts and fermented at a controlled temperature of 15–16°C.

SPARKLING PROCESS: The second fermentation takes place using the Charmat-Martinotti method.

WINE COLOR: Straw yellow, with a fine and elegant perlage.

BOUQUET: Fruity notes of green apple and pear, accompanied by a subtle linden blossom aroma.

TASTE: Fresh and lively, notable for its dryness balanced by pleasant acidity, offering a sensation of freshness and lightness.

PAIRINGS: Excellent not only as an aperitif but also with fish dishes, sushi, and fresh cheeses.

ALCOHOL CONTENT: 11%

RESIDUAL SUGAR: 6–12 g/L

BOTTLE SIZE: 0.75 L

SERVING TEMPERATURE: 6–8°C

**ASOLO PROSECCO
SUPERIORE DOCG BRUT
RIVE DELLA CHIESA
X TIZIANO**



**RIVE
DELLA CHIESA**



GRAPE VARIETY: 100% Glera

PRODUCTION AREA: Asolo

VINIFICATION: After being harvested, the grapes are gently pressed to obtain the must, which is then inoculated with selected yeasts and fermented at a controlled temperature of 15–16°C.

SPARKLING PROCESS: The second fermentation takes place using the Charmat-Martinotti method.

WINE COLOR: Straw yellow, with a fine and elegant perlage.

BOUQUET: Notes of ripe apple and pear, enriched with a hint of spice and jasmine aroma.

TASTE: Offers moderate sweetness, balanced by elegant acidity. The delicate perlage creates a creamy and fresh mouthfeel, while fruity and floral aromas linger on the finish.

PAIRINGS: Light appetizers, fish dishes, and desserts made with fresh fruit.

ALCOHOL CONTENT: 11%

RESIDUAL SUGAR: 12–17 g/L

BOTTLE SIZE: 0.75 L

SERVING TEMPERATURE: 6–8°C

**ASOLO PROSECCO
SUPERIORE DOCG
EXTRA DRY
RIVE DELLA CHIESA
X TIZIANO**





GRAPE VARIETY: 100% Glera.

PRODUCTION AREA: Treviso.

VINIFICATION: After harvesting, the grapes are gently pressed to obtain the must, which is then inoculated with selected yeasts and fermented at a controlled temperature of 15/16°C.

SPARKLING PROCESS: The secondary fermentation takes place according to the Charmat-Martinotti method.

WINE COLOUR: Straw yellow, with fine and elegant perlage.

NOSE: Floral and fruity fragrances, with slight notes of ripe apple and white flowers.

TASTE: Fresh and harmonious taste that balances ripe fruit flavours with a light sweetness.

PAIRINGS: Light appetizers, fish dishes, and desserts with fresh fruit.

ALCOHOL CONTENT: 11%.

RESIDUAL SUGAR: 12-17 g/l.

BOTTLE SIZE: 0.75 l.

SERVING TEMPERATURE: 6°-8°C.

PROSECCO DOC TREVISO
EXTRA DRY
RIVE DELLA CHIESA
X TIZIANO





GRAPE VARIETY: 100% Glera.

PRODUCTION AREA: Valdobbiadene-Conegliano.

VINIFICATION: After harvesting, the grapes are gently pressed to obtain the must, which is then inoculated with selected yeasts and fermented at a controlled temperature of 15/16°C.

SPARKLING PROCESS: The secondary fermentation takes place according to the Charmat-Martinotti method.

WINE COLOUR: Straw yellow, with fine and elegant perlage.

NOSE: Fruity notes of green apple and pear, accompanied by a subtle floral hint of jasmine.

TASTE: Fresh and lively, characterised by dryness and acidity. These features are balanced by a pleasant fruity note, creating a sensation of freshness on the palate, which finishes with a slight minerality.

PAIRINGS: Light appetizers, fish dishes (especially shellfish and crustaceans), and vegetable-based pasta dishes.

ALCOHOL CONTENT: 11%

RESIDUAL SUGAR: 6–12 g/l

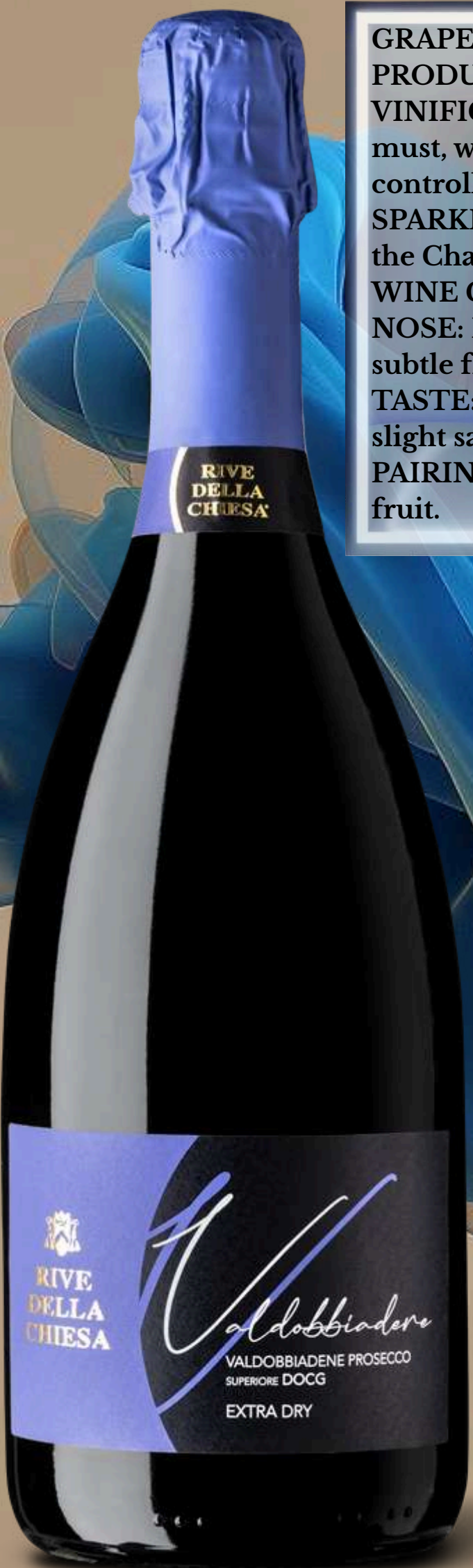
BOTTLE SIZE: 0.75 l

SERVING TEMPERATURE: 6°–8°C

VALDOBBIADENE PROSECCO
SUPERIORE DOCG BRUT
RIVE DELLA CHIESA
X TIZIANO



**RIVE
DELLA CHIESA**



GRAPE VARIETY: 100% Glera.

PRODUCTION AREA: Valdobbiadene-Conegliano.

VINIFICATION: After harvesting, the grapes are gently pressed to obtain the must, which is then inoculated with selected yeasts and fermented at a controlled temperature of 15/16°C.

SPARKLING PROCESS: The secondary fermentation takes place according to the Charmat-Martinotti method.

WINE COLOUR: Straw yellow, with fine and elegant perlage.

NOSE: Fruity notes of golden apple, ripe pear, and banana, accompanied by a subtle floral hint of acacia and jasmine.

TASTE: Fresh and harmonious taste that balances ripe fruit flavours with a slight savouriness, creamy bubbles, and an elegant fruity aftertaste.

PAIRINGS: Light appetizers, fish dishes, white meats, and desserts with fresh fruit.

ALCOHOL CONTENT: 11%

RESIDUAL SUGAR: 12–17 g/l

BOTTLE SIZE: 0.75 l

SERVING TEMPERATURE: 6°–8°C

VALDOBBIADENE PROSECCO
SUPERIORE DOCG EXTRA DRY
RIVE DELLA CHIESA
X TIZIANO



**RIVE
DELLA CHIESA**



GRAPE VARIETY: 85% Glera, 15% Pinot Noir.

PRODUCTION AREA: Treviso.

VINIFICATION: After harvesting, the Glera grapes are gently pressed to obtain the must, which is then inoculated with selected yeasts and fermented at a controlled temperature of 15/16°C. The Pinot Noir grapes undergo skin maceration for 6 days. Afterwards, the two varieties are blended and prepared for sparkling.

SPARKLING PROCESS: The secondary fermentation takes place according to the Charmat-Martinotti method.

WINE COLOUR: Pale pink, with fine and elegant perlage.

NOSE: Delicate aromas of red fruits such as strawberries and cherries, accompanied by the classic prosecco notes of apples and pears enriched with floral nuances.

TASTE: Lively and creamy bubbles merge with a pleasant crispness and a balanced structure. The red fruit notes blend harmoniously with a subtle citrus touch.

PAIRINGS: Perfect with both hot and cold appetizers, fish dishes such as seafood risotto, and fresh cheeses. Also excellent as an aperitif.

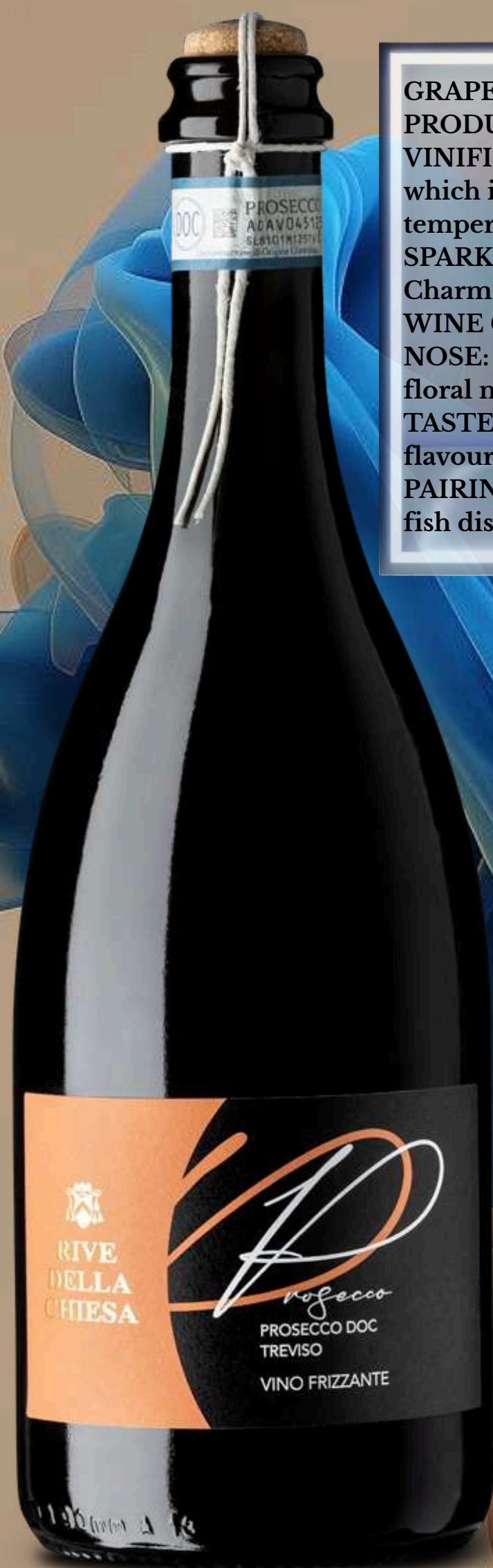
ALCOHOL CONTENT: 11%

RESIDUAL SUGAR: 6–12 g/L

BOTTLE SIZE: 0.75 L

SERVING TEMPERATURE: 6°–8°C

PROSECCO ROSÉ
DOC TREVISO BRUT
RIVE DELLA CHIESA
X TIZIANO



GRAPE VARIETY: 100% Glera.

PRODUCTION AREA: Treviso.

VINIFICATION: After harvesting, the grapes are gently pressed to obtain the must, which is then inoculated with selected yeasts and fermented at a controlled temperature of 15/16°C.

SPARKLING PROCESS: The secondary fermentation takes place according to the Charmat-Martinotti method.

WINE COLOUR: Pale straw yellow, with a fine yet lively perlage.

NOSE: Delicate fruity aromas of green apple and pear, complemented by fragrant floral notes of jasmine and acacia, with light citrus nuances.

TASTE: On the palate, it stands out for its freshness and lightness. The fruity flavours envelop the mouth, while its pleasant acidity adds liveliness to the drink.

PAIRINGS: Excellent as an aperitif, with vegetable-based dishes, and to accompany fish dishes.

ALCOHOL CONTENT: 11%

RESIDUAL SUGAR: 12 g/l

BOTTLE SIZE: 0.75 l

SERVING TEMPERATURE: 6°–8°C

**PROSECCO DOC TREVISO
FRIZZANTE SPAGO
RIVE DELLA CHIESA
X TIZIANO**

