



PIAI ALTO

RIVE DI ROLLE

VALDOBBIADENE DOCG • EXTRA DRY 2012

“ Rive is the local term used to identify steep and rugged slopes. Where vines and man often climb to seemingly support the very hills themselves. Arguably the most difficult to work, harvested exclusively by hand “

PRODUCTION AREA

Grape variety: 100% Glera from the commune of Cison di Valmarino. Subzone Rolle, location Piai Orientali - Position: 45° 57' N - 12° 10' E - Particles 214 - 216 - 233 - 387

2,65 hectar vineyard in production since 1945. Average age of vines 30 years. Soil of morainic origin with marine sandstone and marl dating back to the Miocene period

Altitude: 270 - 330 m.a.s.l.

Growing method and yield: double arch with 4.000 vines/hectar with a grape yield of a 13000 kg/hectare and 4 kg per vine

Period of harvest: between 15 and 25 september 2012

Bottles produced: 7730

CHEMICAL CHARACTERISTICS

Alcohol: 11,80 %
Acidity: 5,90 g/l

Residual sugar: 15,00 gr/l
Net dry extract: 17,50 g/l

CHARACTERISTICS

At nose: ample scent of a bouquet of spring flowers enriched by hints of mature fruit such as apple and white peach

Taste: soft with hints of peach, melon and apricot. Good persistence

SERVING TEMPERATURE

between 8° e 10°C

HOW TO INDICATE IN A WINE LIST

Valdobbiadene DOCG Extra Dry Rive di Rolle - “Vigneto Piai Alto” 2012 - Bortolotti