



**Santa Margherita
Prosecco Superiore D.O.C.G.
'Rive di Refrontolo'**

Rive is a Prosecco Superiore that is made from one single recognized village.

Fast facts:

- **Region:** Village of Refrontolo about halfway between Conegliano and Valdobbiadene
- **Grapes:** 100% Glera
- **Style:** Dry, vibrant and refined with attractive fruity and floral aromas.
- **Production:** Charmat (tank) method; rested on lees for four months before bottling.
- **Pairing:** Ideal partner for elaborate starters and an outstanding match for fresh fish.

BTG: \$ _____ Bottle: \$ _____



Valdobbiadene in the Veneto Region



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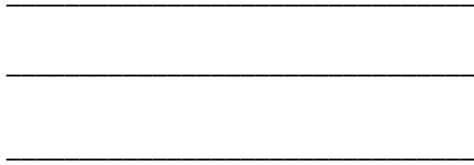
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Describing the wine:

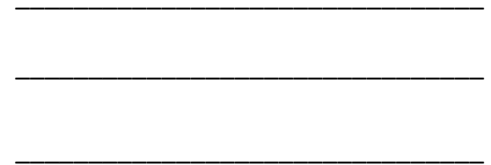
- Rich aromas of peach and acacia blossom with rennet apple and pear. It is invigorating and fresh with a long, multi-layered finish.
- Currently only 43 villages are allowed to produce Rive. All must be vintage-dated and is subject to more strict standards than other Proseccos.
- ***Sustainable and vegan-friendly***, we only use natural products in our growing process to ensure the well-being of our vineyards. The details make the difference.



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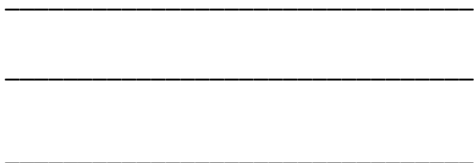
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