

Rivaluce

Tenuta Rivaluce was born thanks to Favaro family's passion, willing to rediscover and revalue the family old properties and vineyards set in the wonderful landscapes among Treviso and Valdobbiadene in Veneto region, places devoted to the Prosecco sparkling wine production.

Tenuta Rivaluce family takes care personally of all the wine production phases, from the growing of the best Glera grapes up to a careful vinification and the slow second fermentation that enables the sparkling process.

This way Rivaluce brings to the scene both Prosecco DOC and Prosecco DOCG with their typical traits, such as elegant finesse and glamorous exclusiveness.





**VALDOBBIADENE EXTRA BRUT
D.O.C.G. MILLESIMATO**

VARIETY: 100% Glera
 SOIL: Clayey with presence of Biancone (limestone rock)
 ALTITUDE: 365 m above sea level
 DOSAGE: 2 g/l (infermentable sugar only)
 PLANT DENSITY: 4800 viti/Ha
 HARVEST: End of September, picked by hand
 TRAINING SYSTEM: Doppio Capovolto
 FINING: 3 months on nobles lees.
 WINEMAKING METHOD: Second fermentation in pressure tanks for 90 days (Charmat Method).
 WINEMAKING: Criomaceration at 5°C. First fermentation at 15°C for 20 days.
 ALCOHOL: 11,5% Vol



**VALDOBBIADENE EXTRA DRY
D.O.C.G. MILLESIMATO**

VARIETY: 100% Glera
 SOIL: Clay with presence of sandstone
 ALTITUDE: 300 m above sea level
 DOSAGE: 17 g/l
 PLANT DENSITY: 3000/4000 viti/Ha
 HARVEST: End of September, picked by hand
 TRAINING SYSTEM: Cappuccina modificato
 FINING: 3 months on nobles lees.
 WINEMAKING METHOD: Second fermentation in pressure tanks for 90 days (Charmat Method).
 WINEMAKING: Criomaceration at 5°C. First fermentation at 15°C for 20 days.
 ALCOHOL: 11,5% Vol



**VALDOBBIADENE BRUT
D.O.C.G.**

VARIETY: 100% Glera
 SOIL: Clay with presence of sandstone
 ALTITUDE: 300 m above sea level
 DOSAGE: 10 g/l
 PLANT DENSITY: 3000/4000 viti/Ha
 HARVEST: End of September, picked by hand
 TRAINING SYSTEM: Cappuccina modificato
 FINING: 3 months on nobles lees.
 WINEMAKING METHOD: Second fermentation in pressure tanks for 90 days (Charmat Method).
 WINEMAKING: Criomaceration at 5°C. First fermentation at 15°C for 20 days.
 ALCOHOL: 11,5% Vol



**TREVISO EXTRA DRY
D.O.C. MILLESIMATO**

VARIETY: 100% Glera
 SOIL: Clay with gravel subsoil
 ALTITUDE: 126 m above sea level
 DOSAGE: 16 g/l
 PLANT DENSITY: 3300 viti/Ha
 HARVEST: 10th-15th September, picked by hand
 TRAINING SYSTEM: Doppio Capovolto
 FINING: 3 months on nobles lees.
 WINEMAKING METHOD: Second fermentation in pressure tanks for 90 days (Charmat Method).
 WINEMAKING: Criomaceration at 5°C. First fermentation at 15°C for 20 days.
 ALCOHOL: 11,5% Vol



**TREVISO BRUT
D.O.C.**

VARIETY: 100% Glera
 SOIL: Clay with gravel subsoil
 ALTITUDE: 126 m above sea level
 DOSAGE: 16 g/l
 PLANT DENSITY: 3300 viti/Ha
 HARVEST: 10th-15th September, picked by hand
 TRAINING SYSTEM: Doppio Capovolto
 FINING: 3 months on nobles lees.
 WINEMAKING METHOD: Second fermentation in pressure tanks for 90 days (Charmat Method).
 WINEMAKING: Criomaceration at 5°C. First fermentation at 15°C for 20 days.
 ALCOHOL: 11,5% Vol