



TITTONI RIVE DI VIDOR DRY

VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G. RIVE

The celebration of Valdobbiadene DOCG

Production area: from steep hillside vineyards located in the municipality of Vidor

Grape: Glera min. 85% and other local varieties

Altitude: between 150 and 200 m a.s.l.

Type of soil: soils originating from conglomerate rock, poor and superficial with low water-holding capacity

Exposition: steep slope predominantly facing south

Yield: 130 q/ha

Harvesting period: first half of September, hand-harvest

Vinification: the grapes are quickly brought to the winery, pressed whole in a soft manner. The must is fermented clear with selected yeasts at a controlled temperature of 18°.

Sparkling takes place in steel autoclaves at a temperature of 18°, using selected yeasts, for at least 30 days

Alcohol content: 11.5 % vol.

Sugar content: 17.5 - 18.5 gr/l

Total acidity: 5.5 - 6 gr/l

Color: bright, straw yellow

Perlage: perlage present, fine and intense

Bouquet: predominantly fruity nose, with tropical notes such as pineapple and citrus

Flavour: on the palate, the fruitiness returns with an intense flavour characterised by a pleasant, balanced sweetness

Pairings: Gilthead seabream with pink grapefruit. Baby sirloin with milk. Tuna tartare with thyme

Service: serve at 6°- 8°C, in white wine tulip

Storage: store in a cool, dark place

Formats: 0,75L - 1,5L - 3L

Fan facts: this wine is named after the former owner of the vineyard, Cavalier Tittoni, who after World War I donated all his land to the Vidor nursery school. For 70 years now, these vineyards have been cultivated by the Vettoretti family

Awards:



92 points Falstaff Prosecco Trophy



2 BICCHIERI ROSSI - Gambero Rosso 2023



VINIBUONI
D'ITALIA

Corona 4 stelle - Guida ViniBuoni d'Italia

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