



BORTOLIN ANGELO



Valdobbiadene DOCG Rive di Guia "Desiderio" - Dry

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| WINE TYPE | Valdobbiadene DOCG Rive di Guia Dry Sparkling Wine |
| WINE NAME ON LABEL | Bortolin Angelo - Valdobbiadene DOCG Rive di Guia Dry "Desiderio" |
| GRAPE VARIETAL | 100% Glera |
| VINEYARD EXPOSURE | Southern |
| VINEYARD ALTIMETRY | 300/400 m.a.s.l. |
| TRAINING SYSTEM AND YIELD | Double arched cane at 3000 vines/ha - yield 135 q/ha |
| HARVEST PERIOD | September - Exclusively hand-picked |
| WINEMAKING | Conegliano Valdobbiadene Method |
| AGING | 30-40 days of aging on lees in autoclave |
| COLOUR | Pale straw yellow |
| AROMA | Dry and harmonious with decisive varietal aromas such as unripe white fruit and white flowers. |
| FLAVOUR | A soft and round flavour, elegant in its simplicity, with a fruity aftertaste and bubbles (effervescence) that are fine and creamy on the palate. |
| LONGEVITY | 24 months |
| ALCOHOL (average value) | 11.5 % Vol. |
| TOTAL ACIDITY (average value) | 5.5 g/l in Tartaric Acid |
| RESIDUAL SUGAR (average value) | 20 g/l |
| PRESSURE at 20° C (average value) | 5 bar |
| FOOD SUGGESTIONS | Its sweetness makes it a wine to be uncorked for important moments and/or with dessert at the end of a meal to perfectly conclude a memorable occasion. |
| SERVING TEMPERATURE | Serve at a temperature of 6-8°C |
| STORAGE | Protect from direct sunlight and sources of heat at a temperature of 15-20°C, preferably with the bottle upright. Do not refrigerate for long periods. |
| GENERAL DESCRIPTION | <p>Our Dry "Desiderio", from the 2020 harvest, becomes a Rive di Guia. A change that is part of our tradition, a decision taken to celebrate even better the unique characteristics of the territory that hosts us. We produce this Valdobbiadene DOCG since 1998: it was a choice made to celebrate the first 30 years of the winery, and, at that time, we decided to dedicate it to Angelo's father: Desiderio.</p> <p>A few days before the harvest, Angelo and Desiderio went through all the vineyards and decided what would be the grapes set for the cuvée of this Valdobbiadene DOCG. During the harvest 2020 this work was done exclusively between the vineyards of the village of Guia, bringing the selection to a new level, and making this wine, if possible, even more special. The grapes are all selected from vineyards in the village where our winery is based. The residual sugar is about 20 grams per litre, to give it a softer and delicate note. It is a velvety sparkling wine, smooth and balanced, which allows everyone to know, through the taste, what our Rive di Guia can offer to us. To taste it in all its integrity, it should be consumed within 15/18 months from the date of bottling. To know when our Valdobbiadene DOCG has been bottled, just photograph the QR-CODE that is located on the back label of our bottle, or connect to the site info.bortolinangelo.com, and insert the printed lot number.</p> <p>Here you will know all the organoleptic data of the bottle you are tasting, you will know how many bottles, in which sizes has been bottled this sparkling wine and, above all, you will be able to download the suitability certificate issued by the ministerial body VALORITALIA.</p> <p>Available in 0.75L version in our personal bottle, that is inspired by the twisting branch of the vine.</p> |