



# RIVOLE

RIPE FRUITS AROMA, FRESH, DENSE BUT NOT HEAVY FLAVOR. RIVOLE MARKED BY LUCIO STEFANI, WAS BORN ON THE HILLS OF VENETO, A FEW KILOMETERS FAR FROM VENICE. IT IS A WHITE WINE WITH A UNIQUE CHARACTER. IT IS RECOMMENDED FOR APERITIFS AND TO BE SERVED WITH APPETIZERS, FISH DISHES AND VEGETABLES RISOTTO.

## COLOR

Rich golden color

## SMELL

Yellow fruits, elder, bread crust

## PALATE

Dense but not heavy, recalling the aromatic freshness of the perfumes, extending in a rich finish end of flavor and extraordinary persistence.

## SERVING

Appetizers, fish or eggs courses, risotto with vegetables.

## SERVING TEMPERATURE

10 °C

DENOMINATION	Breganze Bianco DOC
GRAPE VARIETY	Tocai 51%, Chardonnay and Sauvignon in variable quantities
PRODUCTION AREA	Vineyards on the hills of Breganze
EXTENSION	1,7 ha
GRAPE PRODUCTION	110 q
ANNUAL PRODUCTION	8000 bottles
CULTIVATION FORM	“cordone speronato”
WINEMAKING PROCESS	hand-picked grapes; fermented in stainless steel tanks at 15/17°C for around 10/15 days
ALCOHOL	13%
ACIDITY	6.00 g/l

PACKING	TYPE	Cardboard box
	GROSS WEIGHT	10 kg (6 bottles)
	SIZE LxWxH	32x23x16

PALLET	TYPE	EPAL pallet
	PACKINGS PER LAYER	11
	LAYERS PER PALLET	6
	PACKINGS PER PALLET	66
	SIZE LxWxH	120x80x110* (*height changes based on the number of boxes)
	GROSS WEIGHT	660 kg
	PROTECTION	wrapped with ribbon