



LEMANZANE®



SPRINGO BLUE RIVE DI FORMENIGA

Conegliano Prosecco Superiore DOCG Rive di Formeniga
Millesimato Extra Brut

PROFILE:

FLORAL	● ● ● ● ●
FRUITY	● ● ● ● ●
MINERALITY	● ● ● ● ●
SMOOTHNESS	● ● ● ● ●
FOAM	● ● ● ● ●



FLUTE



5-7 °C
SERVICE
TEMPERATURE



15/16
MILA
PRODUCTION
PER YEAR



11,5%
ALCOHOL



2-4
RESIDUAL
SUGAR (G/L)



6
TOTAL
ACIDITY
(G/L)

GRAPE VARIETIES

Glera 100%

LOCATION OF THE VINEYARD

Steep Hilly, towards south-East

VINEYARDS AND TYPE OF LAND

Formeniga hill Municipality of Vittorio Veneto

VINIFICATION AND AGING

Rive di Formeniga is one of the 43 "Rive" that point out the different territory expressions. "Rive" in our dialect means, vineyards located in steep fields. The Glera grapes, used to produce the Prosecco Superiore denominated "Rive", are coming from specific vineyard where we produce a lower quantity of grapes per Ha and the harvest is 100% handmade. The Prosecco Superiore Springo Blue is produced in the Municipality of Vittorio Veneto, hamlet Formeniga.

WINE LAYOUT AND PAIRINGS

Colour Straw platinum with subtle beading. The nose reveals immediately apple, lily of the valley, lilac, sage and thyme, lime, orange and pumice mineral notes. In the mouth is very dry, high in acidity fresh and fruity, with some creaminess as well, is a vertical wine long in persistence.

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