



## CREATIVO

### CHARACTERISTICS

**TYPE:** Sparkling Brut

**COLOUR:** White

**DESIGNATION:** PROSECCO DOC TREVISO SPUMANTE  
BRUT MILLESIMATO

**SENSATIONS:** Bright straw yellow color, fine and persistent perlage, fragrances of flowers and white-pulp fruit. When tasted, the wine is dry, fresh, fine and well balanced.

**CULTIVATION:** The vines are grown using the double arched cane system, with a growing density of 3,500 plants per hectare.

**WINEMAKING PROCESS:** Once they have reached the ideal ripeness, the best grapes are collected and cold-macerated for several hours. Subsequently, they are softly pressed and the must obtained is fermented with selected yeasts at a controlled temperature. After fermentation, the wine obtained is left to rest in steel barrels until a second fermentation, which takes place in an autoclave using the Charmat method. Only after a few months of autoclave maturation is the bottling actually done.

**AVERAGE YIELD:** 150 q/HA

**DEGREE:** 11,0%

**PAIRINGS:** It is the ideal wine for aperitifs and toasts; it pairs magnificently with raw shellfish.

**SERVING TEMPERATURE:** 6-8°C

**CONTENT:** 0,75 LT - 1,5 LT



6-8 °C



*dal 1950, vini per passione*

**RIGONI  
VITTORINO**

