



VINITY

WINE COMPANY

Drusian

Rive Di Santo Stefano

Appellation: Conegliano Valdobbiadene Prosecco Superiore D.O.C.G.

Region: Veneto.

Type: White, Sparkling.

Varietal: 100% Glera.

Drusian Rive di Santo Stefano is made from 30 to 50-year-old vines, which along with the terroir, give it enchanting perfumes and deeply contemplative flavors.

Tasting Notes

Color: Straw yellow with greenish hints.

Bouquet: Lovely fruit notes of apple and pear, with hints of acacia blossom.

Palate: Harmonious and well-balanced with crisp minerality and gentle white orchard fruit notes.

Perlage: Fine and persistent.

Alcohol: 11.5%.

Residual Sugar: 12-15 g/l.

Acidity: 4,5-5 g/l.

Sulphur dioxide: 75-85 mg/l.

Pressure: 4,5-5 bar

Serving Suggestion: Serve at a 6-8°C (43-46°F) in a tulip-shaped glass.

Food Pairing

As an aperitif. With antipasti, perfect with light first courses of vegetables or with white meat and fresh cheese.

Vineyard Notes

Production area: Santo Stefano.

Altitude: 350m a.s.l.

Exposure: South.

Soil: Rich-clay and calcareous.

Training System: Double-arched cane.

Plant Density: 3,000 vines per hectare

Winemaking Notes

Harvest: The grapes are manually harvested at the beginning of September.

Vinification: White wine process with soft pressing.

Fermentation: Secondary fermentation in stainless-steel tanks, according to the Martinotti Charmat method. Duration: 70/80 days.



Drusian is located in the heart of the Conegliano Valdobbiadene Hills, recognized as a UNESCO World Heritage Site since 2019. Today the winery is led by Francesco Drusian. He continues to follow his family tradition, which dates back to the 1890's. Technology has evolved over the years, but the love for this land and for the work is still the same.

It is essential to note that each step of the process is performed with care; no pesticides or insecticides are used on the vines and only organic and bio-dynamic, not chemical fertilizers, are employed.