

COL DEL FORNO

RIVE DI REFRONTOLO

Valdobbiadene Prosecco Superiore DOCG - Brut

HOW TO DESCRIBE
ON WINE LIST

Col Del Forno Rive di Refrontolo
Valdobbiadene Prosecco Superiore Docg - Brut

Vines cultivated at over 240 metres above sea level produce the grapes used to make this crystal clear sparkling wine with delicate hints of crisp fruit, acacia and wisteria blossoms. It goes well with all dishes, including fish. In the mouth it reveals an uncommon elegance that's full and luscious. Serve at 10-12 °C.

AREA OF ORIGIN	—	<i>Valdobbiadene</i>
MICROAREA	—	<i>Col San Martino</i>
VARIETIES	—	<i>100% Glera</i>
ALTITUDE	—	<i>240 a.s.l.</i>
TYPE OF SOIL	—	<i>Clay with sandstone subsoil</i>
GROWING METHOD	—	<i>Modified "cappuccina"</i>
PLANT DENSITY	—	<i>3.500 plants per hectare</i>
PRODUCTION PER HECTARE	—	<i>130 q/ha</i>
HARVEST PERIOD	—	<i>September-October</i>
WINEMAKING	—	<i>Off skins by gentle pressing</i>
PRIMARY FERMENTATION	—	<i>Static decantation and temperature controlled fermentation</i>
FOAMING	—	<i>30-40 days</i>
FINING	—	<i>1-3 months</i>
SPARKLING WINEMAKING METHOD	—	<i>Refermentation in big tanks "Charmat Method"</i>
ALCOHOL BY VOLUME	—	<i>11,5% vol</i>
RESIDUAL SUGAR	—	<i>7 g/l</i>
PRESSURE	—	<i>5 atm</i>
STORAGE	—	<i>Bottles should be kept in a cool and dark place</i>

ORGANOLEPTIC FEATURES

PERLAGE	—	<i>Fine and persistent</i>
MOUSSE	—	<i>Creamy</i>
BOUQUET	—	<i>Delicate hints of crisp fruit, acacia and wisteria blossoms</i>
TASTE	—	<i>Dry and sapid , round and velvety</i>
AVAILABLE FORMATS	—	<i>0,75 L - Magnum 1,5 L</i>



Produced and converted to sparkling wine on premise by Azienda Agricola Andreola di Stefano Pola - Col San Martino - Farra di Soligo (TV) - Italia
Produced in Italy - contains sulphites

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