

MAS DE FER

RIVE DI SOLIGO

Valdobbiadene Prosecco Superiore DOCG - Extra Dry

HOW TO DESCRIBE
ON WINE LIST

Mas De Fer Rive di Soligo
Valdobbiadene Prosecco Superiore Docg - Extra Dry

From the hills of Col de Fer and San Gallo at 450 metres above sea level, comes a selected cru named “Más de Fer” which makes a delicate wine with a floral fruity flavour and a fine lingering perlage. Ideal as an aperitif, it goes well with all dishes and is excellent with dessert. Serve at 10-12°C.

AREA OF ORIGIN	—	Valdobbiadene
MICROAREA	—	Soligo
VARIETIES	—	100% Glera
ALTITUDE	—	400 a.s.l.
TYPE OF SOIL	—	Clay with sandstone subsoil
GROWING METHOD	—	Modified “cappuccina”
PLANT DENSITY	—	3.500 plants per hectare
PRODUCTION PER HECTARE	—	130 q/ha
HARVEST PERIOD	—	September-October
WINEMAKING	—	Off skins by gentle pressing
PRIMARY FERMENTATION	—	Static decantation and temperature controlled fermentation
FOAMING	—	30-40 days
FINING	—	1-3 months
SPARKLING WINEMAKING METHOD	—	Refermentation in big tanks “Charmat Method”
ALCOHOL BY VOLUME	—	11,5% vol
RESIDUAL SUGAR	—	14 g/l
PRESSURE	—	5 atm
STORAGE	—	Bottles should be kept in a cool and dark place

ORGANOLEPTIC FEATURES

PERLAGE	—	Fine and persistent
MOUSSE	—	Creamy
BOUQUET	—	Scents of rose, citrus fruit, acacia, peach and apple
TASTE	—	Harmonious and aromatic
AVAILABLE FORMATS	—	0,75 L - Magnum 1,5 L



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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