

# DIRUPO

EXTRA DRY

Valdobbiadene Prosecco Superiore DOCG

HOW TO DESCRIBE  
ON WINE LIST

Dirupo  
Valdobbiadene Prosecco Superiore Docg - Extra Dry

Dirupo, in this Extra Dry version, is a Valdobbiadene DOCG created from the selection of grapes from the vineyards on the steepest slopes of our estate: here we find the true spirit of “heroic viticulture” working on the most extreme hills to the produce a wine which is literally “made by hand”.

AREA OF ORIGIN	—	Valdobbiadene
VARIETIES	—	90% Glera - 5% Bianchetta - 5% Perera
ALTITUDE	—	300 a.s.l.
TYPE OF SOIL	—	Clay with sandstone subsoil
GROWING METHOD	—	Modified “cappuccina”
PLANT DENSITY	—	3.500 plants per hectare
PRODUCTION PER HECTARE	—	135 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	—	17 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	—	Delicate and fruity
AVAILABLE FORMATS	—	0,75 L - Magnum 1,5 L - Jeroboam 3 L Mathusalem 6 L - Salmanazar 9 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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