

# VIGNE DEI PIAI

RIVE DI ROLLE

Valdobbiadene Prosecco Superiore DOCG - Millesimato - Dry

The elegance, freshness and optimal acidity of “Vigne dei Piai” Valdobbiadene Docg is due to the 10 hectares of vineyards situated at altitudes varying from 350 to 450 metres above sea level, which guarantee a considerable range of temperature. This wine is fathered by the soil of glacial origin at the extreme north east of the zone of denomination, le Rive di Rolle.

A spumante with an extremely fine perlage which is vivacious and persistent, intoxicating on the nose with fragrances of peach, apricot and exotic fruit, completed by a delicate floral note. Suitable for desserts without cream. Recommended serving temperature 10-12° C.

AREA OF ORIGIN	—	Valdobbiadene
MICROAREA	—	Rolle
VARIETIES	—	100% Glera
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	—	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	—	24 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	—	Elegant and aromatic
AVAILABLE FORMATS	—	0,75 L - Magnum 1,5 L

HOW TO DESCRIBE  
ON WINE LIST

Vigne dei Piai Rive di Rolle  
Valdobbiadene Prosecco Superiore Docg  
Millesimato - Dry



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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