

Rive Selection

26° PRIMO

RIVE DI COL SAN MARTINO

Valdobbiadene Prosecco Superiore DOCG - Brut

0gr/Lt

“26° Primo” is a Valdobbiadene Docg with the temperament of an “Extra Brut”, born in the heart of the zone of denomination, le Rive di Col San Martino, on steep slopes of glacial origin, at an altitude comprised between 250 and 350 metres above sea level. These vineyards, the oldest of the estate, are those which give greater aromatic complexity and flavour to the spumante wines.

“26° Primo” with its elegant perlage, fine and persistent, renders it an ideal wine for aperitif but it is suitable for every course, including fish. Recommended serving temperature 8-10° C.

AREA OF ORIGIN	—	Valdobbiadene
MICROAREA	—	Col San Martino
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	—	0 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	—	Extremely dry, but still velvety and round
AVAILABLE FORMATS	—	0,75 L - Magnum 1,5 L

HOW TO DESCRIBE
ON WINE LIST

26° Primo Rive di Col San Martino
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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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