

## 26° 1°

Valdobbiadene DOCG  
RIVE DI COL SAN MARTINO  
EXTRA BRUT – 0gr/Lt

PRODUCTION AREA	—	Valdobbiadene
MICRO AREA	—	Col San Martino
VARIETY	—	100% Glera
ELEVATION	—	300–500 m asl
GROWING METHOD	—	Modified double arched cane
VINE DENSITY	—	3,500 plants per hectare
PRODUCTION PER HECTARE	—	13,000 kg/ha
HARVEST	—	September–October
VINIFICATION	—	White soft pressed
PRIMARY FERMENTATION	—	Controlled temperature flotation and fermentation
BASE WINE MATURATION IN STEEL	—	At least six months
PRISE DE MOUSSE	—	30–40 days
SECONDARY FERMENTATION	—	'Charmat method' second fermentation in large containers
AGING IN BOTTLE	—	1–3 months
ALCOHOL	—	11.5% vol.
RESIDUAL SUGAR	—	0 g/Lt
PRESSURE	—	5 atm
STORAGE	—	Keep in a cool place with constant humidity, away from light
ORGANOLEPTIC CHARACTERISTICS		
APPEARANCE	—	Crystalline perlage, fine and lingering; soft yellow colour with greenish highlights
FROTH	—	Creamy
NOSE	—	Peaches, wisteria, white flowers, green apples
FLAVOUR	—	Full-bodied, complex and elegant
SIZES AVAILABLE	—	0.75 L – 1.5 L Magnum



## TERROIR

26° 1° Rive di Col San Martino Extra Brut is a Valdobbiadene DOCG that represents our company perfectly. In the first place, Col San Martino is home to our facilities, where the story of Andreola began.

The grapes for 26° 1° are selected within the boundaries of our original estate: approximately four hectares of steep slopes at an elevation of 300 to 500 metres in the heart of the Rive di Col San Martino denomination, dotted with 100-year-old vines and small percentages of indigenous varieties, such as Bianchetta, Perera and Verdiso. Secondly, this wine, named to celebrate the occasion, marks the handing over of the baton by founder Nazzareno Pola to his son Stefano on the company's 26<sup>th</sup> anniversary, which coincided with the establishment of our Conegliano-Valdobbiadene DOCG denomination. Initially a standard Valdobbiadene DOCG, as soon as possible after the official introduction of the Rive di Col San Martino category, we claimed 26° 1° as part of that category, to restrict its production and link it to this fantastic terroir, the grapes from which provide distinctive characteristics to this wine.

This zone corresponds to the southerly most portion of the hogback hills running from Vidor to Vittorio Veneto and features rises on calcareous conglomerate rocks that create straight, steep slopes. The soil types differ according to depth, elevation and erosion, which affects the nutrients and water supplied to the roots. The main valleys cutting across the chain of hills may contain less common soil, deep seated and distinguished by fine textures and a lack of skeleton, comprising a preponderance of calcareous marl very different from that in the hills.

The elevation and slopes typical of the area include it by right in the extreme viticulture conditions known as 'heroic'. Particularly in the steepest vineyards, a lack of rain, even for limited periods, may cause the vines to suffer due to scarce soil and excessive drainage. The slopes are so inclined as to receive maximum sunlight, which creates milder autumn and spring temperatures, just right for Glera grapes. The area boasts some of the highest temperature excursions, also due to the elevation and slope of the hills that determine airflow.

## TASTING NOTES

Growing conditions involving constant slight stress, with roots growing right into the rock, produce characterful sparkling wine with complex flavour. Its strong points are a full body, tension and vertical flavour, without forgoing the finesse and elegance typical of Glera grapes, here at their very best due to the calcareous soil.

Within the denomination, the Col San Martino terroir is distinguished by the aroma precursors in the grapes (due to elevation and temperature excursions), which in the case of monoterpenes achieve peaks almost twice the average for the denomination. It is therefore no surprise that the resulting sparkling wine boasts pleasantly intense finesse on the nose.

The zone's aroma descriptors are peaches, wisteria and white flowers, together with an underlying hint of green apples.

A good all-rounder, 26° 1° is ideal for serving as an aperitif or with a rich buffet presenting cheese, cold cuts, raw or fried fish, and typical traditional cuisine.

Recommended serving temperature 6-8°C.

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