

COL DEL FORNO

RIVE DI REFRONTOLO

Valdobbiadene Prosecco Superiore DOCG - Brut

HOW TO DESCRIBE
ON WINE LIST

Col Del Forno Rive di Refrontolo
Valdobbiadene Prosecco Superiore Docg - Brut

Due to the soil which is principally composed of clay, "Col del Forno" is a Valdobbiadene Docg which is particularly full bodied: a spumante derived from a good temperature range and an excellent microclimate, produced exclusively from the grapes grown in the vineyards on the 4 hectares of mild slopes at 240 metres above sea level, in an area which is geologically younger at the extreme eastern end of the zone of denomination, le Rive di Refrontolo.

"Col del Forno" a refined, crystal clear spumante with delicate notes of crisp fruit, acacia flowers and wisteria. On the palate it reveals an unusual elegance, always rich and engagingly seductive. A good accompaniment to all types of dishes, even fish. Recommended serving temperature 8-10° C.

AREA OF ORIGIN	—	Valdobbiadene
MICROAREA	—	Col San Martino
VARIETIES	—	100% Glera
ALTITUDE	—	240 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	—	7 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	—	Delicate hints of crisp fruit, acacia and wisteria blossoms
TASTE	—	Dry and sapid, round and velvety
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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