

DIRUPO

Valdobbiadene DOCG
EXTRA DRY

PRODUCTION AREA	—	Valdobbiadene
VARIETY	—	90% Glera, 5% Bianchetta, 5% Perera
ELEVATION	—	200–500 m asl
GROWING METHOD	—	Modified double arched cane
VINE DENSITY	—	3,500 plants per hectare
PRODUCTION PER HECTARE	—	13,500 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	—	15 g/l
PRESSURE	—	5 atm
STORAGE	—	Keep in a cool place with constant humidity, away from light

ORGANOLEPTIC CHARACTERISTICS

APPEARANCE	—	Elegant, fine lingering perlage; soft yellow colour with greenish highlights
FROTH	—	Creamy
NOSE	—	Wisteria blossoms, pears, apples, white peaches and hints of pastries
FLAVOUR	—	Full-bodied, rich and lingering
SIZES AVAILABLE	—	0.75 L – 1.5 L Magnum 3 L Jeroboam – 6 L Mathusalem 9 L Salmanazar



TERROIR

Dirupo Extra Dry is a Valdobbiadene DOCG made from grapes grown in the heart of the historic Valdobbiadene DOCG zone. Because we have always believed in this territory, we have invested heavily in it, so that to create this exclusive blend we have the privilege of being able to choose from numerous vineyards within the 15 municipalities that make up our denomination.

The terrain is made up of very different conformations and layers with a variety of minerals, including calcareous marl, sandstone and conglomerate rocks, as well as more mature and deeper soil, such as, for example, *Feletto*. The vineyards experience these extremely variable conditions in zones going from an average elevation of approximately 200m asl to areas where the conditions for growing vines are extreme, at an elevation of 500m asl, and every single operation must be carried out by hand. Just because such elevations create steep slopes, viticulture in these UNESCO hills is defined 'heroic'. The vineyards on the steepest slopes require 1000 hours per hectare of strenuous manual labour over a year; mechanised means cannot be used, so the wine is literally 'hand-made'.

TASTING NOTES

The union of these different situations produces wine that is complete, well-balanced and pleasant. The elegance of sandstone, the finesse of limestone and the depth of marl come together in this blend to make a wine that has become a symbol of the quality Andreola is renowned for. The colour is soft yellow with greenish highlights, the perlage is fine, copious and lingering and the froth creamy. The scents evoke acacia blossoms, pears, apples, white peaches and hints of pastries on the nose. In the mouth it is full-bodied, rich and lingering. This is a traditional sparkling wine, typical of the territory with which it identifies.

Ideal as an aperitif and with dessert.

Recommended serving temperature 6-8 °C.

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