

MAS DE FER

Valdobbiadene DOCG
RIVE DI SOLIGO
EXTRA DRY

PRODUCTION AREA	—	Valdobbiadene
MICRO AREA	—	Soligo
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	—	14 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	—	White flowers, ripe fruit salad, citrus fruit, green apples and spices
FLAVOUR	—	Vertical, elegant, complex and well balanced
SIZES AVAILABLE	—	0.75 L – 1.5 L Magnum



TERROIR

Mas De Fer is a Valdobbiadene DOCG made with grapes from vineyards on approximately five hectares of *Col de Fer* and *San Gallo*, two small peaks of the same hill in the Rive di Soligo area at 300 to 500m asl, on the very edge of the area dedicated to the cultivation of Glera grapes.

This vineyard, located in the southern-most portion of the chain of hogback hills between Vidor and Vittorio Veneto, is distinguished by calcareous conglomerate rocks that create a south-east facing single, straight, steep slope. The soil in the lower section differs from that higher up, according to depth (40-50cm – Marcuola Soil – to over 100cm – Collalto Soil), a direct consequence of elevation and erosion, and therefore provides the roots with different amounts of nutrients and water. The origins and formation of the parent material are the same as those in the production zone of our Rive di Col San Martino: it is in fact just a few kilometres to the east, as the crow flies, of the same hogback system.

Given the area's elevation and slopes, it is included 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 inclination of the slopes means they 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.

As this is a single vineyard, the conditions differ from those in the Col San Martin terroir due to the absence of rocks less resistant to erosion, such as calcareous marl; the soil comprises continuous alternating layers of gravel and compact polygenic conglomerates.

TASTING NOTES

Growing conditions involving constant slight stress, with roots growing right into the rock, produce characterful sparkling wine featuring complex flavour.

The difference from our Rive di Col San Martino lies in the absence of marl, which gives the base wine coming from soil comprising only calcareous conglomerate uncommon finesse and elegance, making it delicate and lean, features specially brought out in the Extra Dry version, in our opinion. The verticality and tension typical of grapes grown on this hill ensure a pleasant, dry finish.

Within our denomination the grapes harvested in this area contain more aroma precursors (due to elevation and temperature excursions), which in the case of monoterpenes achieve peaks almost twice the average for the denomination. However, compared to the Col San Martino zone, the Soligo zone, which occupies the eastern part of the denomination and is a single vineyard with a south east aspect, benefits from slightly higher temperatures that considerably increase the quantities of norisoprenoids and benzenoids.

It is therefore no surprise that the resulting sparkling wine is full-bodied and delightful and boasts agreeable finesse on the nose. The aroma descriptors typical of the zone are white flowers, ripe fruit salad and citrus fruit, together with an underlying hint of green apples.

The colour is straw yellow with elegant pale green highlights. Mas de Fer boasts subtle bubbles that rise copiously to form a luscious froth that remains on the surface. In the mouth it releases a pleasant crisp sensation, and the balance of sweet and savoury, bitter and spicy is perfect. Ideal as an aperitif, it goes well with cheese, cold cuts, fish, white meat and Oriental specialities.

Recommended serving temperature 6-8 °C.

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