

MAS DE FER

RIVE DI SOLIGO

Valdobbiadene Prosecco Superiore DOCG - Extra Dry

Mas de Fer is a Valdobbiadene Docg wine which is produced exclusively from the grapes grown on the hills of “Col de Fer” and San Gallo at 500 metres above sea level in the area of the Rive di Soligo: a wine which boasts all the characteristics of the 5 hectares of vineyards found at the limit in altitude for the cultivation of Glera grapes: optimal range of temperature and air circulation which favour the the production of particularly healthy grapes with a greater concentration of aroma.

“Mas de Fer”: a delicate spumante with floral and fruity notes and a fine persistent perlage. The perfect wine for an aperitif, it can also be consumed throughout a meal. Recommended serving temperature 8-10° C.

AREA OF ORIGIN	—	Valdobbiadene
MICROAREA	—	Soligo
VARIETIES	—	100% Glera
ALTITUDE	—	500 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	—	14 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	—	Harmonious and aromatic
AVAILABLE FORMATS	—	0,75 L - Magnum 1,5 L

HOW TO DESCRIBE
ON WINE LIST

Mas De Fer Rive di Soligo
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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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