

VIGNA OCHERA

Valdobbiadene DOCG

RIVE DI ROLLE

MILLESIMATO DRY

PRODUCTION AREA	—	Valdobbiadene
MICRO AREA	—	Rolle
VARIETY	—	100% Glera
ELEVATION	—	250–450 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	—	24 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	—	Orange blossoms, wisteria, apples, peaches, candied mandarin and orange peel, lychees, sweet spices and marzipan
FLAVOUR	—	Elegant, direct and well-balanced
SIZES AVAILABLE	—	0.75 L – 1.5 L Magnum



TERROIR

Vigna Ochera is a Valdobbiadene DOCG made with grapes grown in vineyards at 250 to 450 metres asl, where temperature excursions are strong.

This wine is an evolution of our previous millesimato, and now comes from a specific vineyard in the Rive di Rolle terroir.

The rock formations in this zone are predominantly marl and clay, developing deep, finely textured soil with no skeleton. This type of soil tends to provide mediocre drainage and may host more or less serious decarbonation processes.

The surface layer of soil in this vineyard is rich in organic substances, silt and brownish yellow sand streaked with black. Seventy five centimetres below lies yellow sandy clay, and then fine silty sand rich in mineral salts that dissolved from the top layers during the soil formation process over the last 10,000 years.

The dry climate ensured by elevation, deep soil that withholds water and one of the highest average annual temperatures (due to the protection of the Treviso Prealps), help to ripen the grapes, which give of their best in dry conditions.

TASTING NOTES

These ideal conditions guarantee prevalently monopertenic aromatic compounds above average for the zone, which enrich Andreola's millesimato Dry with pleasant fruity hints. Over a number of vintages, on average, the base wine has never failed to provide flavours and aromas that are robust and well balanced, as well as pleasant and typical.

The copious subtle bubbles of this sparkling wine rise to form a white, creamy froth. The full scents are evident: orange blossoms, wisteria, apples, peaches, candied mandarin and orange peel, lychees, sweet spices and marzipan. It explodes elegantly in the mouth, creating a pleasant sensation that is flawless, direct and genuine, a gift of the clayey marl soil.

Delicious with cream-free desserts and perfect for providing the ambience for serious meditation.

Recommended serving temperature 6-8 °C.

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