

DIRUPO

Valdobbiadene DOCG
BRUT

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| 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 | — | 10 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 | — | Hawthorn and acacia blossoms, citrus fruit, green apples and peaches |
| FLAVOUR | — | Well-balanced, generous and flavourful |
| SIZES AVAILABLE | — | 0.375 L – 0.75 L 1.5 L Magnum – 3 L Jeroboam |



Andreola

TERROIR

Dirupo Brut 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 of Dirupo Brut is soft yellow with greenish highlights, the perlage is fine, copious and lingering and the froth creamy. The scents evoke spring blooms such as hawthorn and acacia blossoms, delicate citrus fruit and a hint of fresh fruit (green apples, peaches).

In the mouth it is generous and flavourful, energetic, but delicate and rounded.

Ideal as an aperitif and with fish and white meat.

Recommended serving temperature 6-8 °C.

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Produced and bottled by Azienda Agricola Andreola di Stefano Pola
Col San Martino, Farra di Soligo (TV) – Made in Italy – Contains sulphites

 CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013



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