

# DIRUPO

BRUT

Valdobbiadene Prosecco Superiore DOCG

HOW TO DESCRIBE  
ON WINE LIST

Dirupo  
Valdobbiadene Prosecco Superiore Docg - Brut

Dirupo, in this Brut version, is a Valdobbiadene DOCG created from the selection of grapes from the vineyards on the steepest slopes of our estate: here we find the true spirit of “heroic viticulture” working on the most extreme hills to the produce a wine which is literally “made by hand”.

|                              |   |  |
|------------------------------|---|--|
| AREA OF ORIGIN               | — | Valdobbiadene  |
| VARIETIES                    | — | 90% Glera - 5% Bianchetta - 5% Perera                      |
| ALTITUDE                     | — | 300 a.s.l.   |
| TYPE OF SOIL                 | — | Clay with sandstone subsoil                                |
| GROWING METHOD               | — | Modified “cappuccina”                                      |
| PLANT DENSITY                | — | 3.500 plants per hectare                                   |
| PRODUCTION PER HECTARE       | — | 135 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               | — | 10 g/l   |
| PRESSURE                     | — | 5 atm  |
| STORAGE                      | — | Bottles should be kept in a cool and dark place            |
| <b>ORGANOLEPTIC FEATURES</b> |   |  |
| PERLAGE                      | — | Fine and persistent  |
| MOUSSE                       | — | Creamy   |
| BOUQUET                      | — | Scents of rose, citrus fruit, acacia, peach and apple      |
| TASTE                        | — | Dry but still velvety                                      |
| AVAILABLE FORMATS            | — | 0,375 L - 0,75 L - Magnum 1,5 L - Jeroboam 3 L             |



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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