


Bottle Size	75	cl	Product Name	PROSECCO VALDOBBIADENE 26° 1° RIVE DI COL SAN MARTINO D.O.C.G. 2021
Alcohol by Volume	11.5	%		
Production Area	VALDOBBIADENE, VENETO, ITALY			
Grapes	100% Glera		Alivini Product Code	PRO-ANDREOLA-----03D
Colour	White			
Method	Charmat (Martinotti)			
Vinification	White soft pressed			

Product Picture	Tasting Notes and Wine Pairing
	<p>Growing conditions involving constant slight stress, with roots growing right into the rock, produce characterful sparkling wine with complex flavour. Its strong points are a full body, tension and vertical flavour, without forgoing the finesse and elegance typical of Glera grapes, here at their very best due to the calcareous soil.</p> <p>Within the denomination, the Col San Martino terroir is distinguished by the aroma precursors in the grapes (due to elevation and temperature excursions), which in the case of monoterpenes achieve peaks almost twice the average for the denomination. It is therefore no surprise that the resulting sparkling wine boasts pleasantly intense finesse on the nose. The zone's aroma descriptors are peaches, wisteria and white flowers, together with an underlying hint of green apples. A good all-rounder, 26° 1° is ideal for serving as an aperitif or with a rich buffet presenting cheese, cold cuts, raw or fried fish, and typical traditional cuisine.</p> <p style="text-align: center;">Recommended serving temperature 6-8°C.</p>

INGREDIENTS	
List of Ingredients	%
Grapes	99.98
Sugar syrup	0.01
Antioxidants: E224, E302	0.01

CLOSURE TYPE	Dropdown Menu
Select one of the following options: Natural Cork, Synthetic Corks, Sparkling Wine Cork, Screw Cap (Stelvin), Diam, Vino-Lok/Vinoseal, Helix corks, or Crown caps	Natural Cork

RESIDUAL SUGAR	g/L
BRUT ZERO (0-3 g/L = Bone Dry); EXTRA BRUT (0-6 g/L = Bone Dry); BRUT (0-12 g/L = Dry); EXTRA DRY (12-17 g/L = Fruity) SEC (17-32 g/L = Off-Dry) DEMI SEC (32-50 g/L = Sweet)	0

Total Acidity (TA)	g/L
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	5.5

Wine PH levels	pH
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	3.2

STORAGE CONDITIONS
Keep in a cool place with constant humidity, away from light.

ISSUED BY	DATE
ANDREOLA	25/09/2025

VALUES	
ENERGY	Each 100ml
KJ	297
Kcal	71

ALLERGENS	Y	N
Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)	x	
Contains EGG (used in fining: e.g. egg albumin)		x
Contains FISH (used in fining: e.g. isinglass)		x
Contains MILK (used in fining: e.g. casein or potassium caseinate)		x
Contains GLUTEN & products made from GLUTEN		x
Contains CELERY & products made from CELERY		x
Contains NUTS (shell and nuts) + products made from NUTS		x
Contains PEANUTS & products made from PEANUTS		x
Contains SOYA & products made from SOYA		x
Contains MUSTARD & products made from MUSTARD		x
Contains SESAME SEEDS & products made from SESAME SEEDS		x
Contains LUPINS		x
Contains MOLLUSCS & CRUSTACEANS		x

DIETARY SUITABILITY	Y	N
CERTIFIED VEGAN		x
CERTIFIED VEGETARIAN		x
CERTIFIED ORGANIC		x
CERTIFIED BYODINAMIC		x
SUITABLE for VEGANS	x	
SUITABLE for VEGETARIANS	x	

APPROVED BY	DATE
GDT	15.10.2025