

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes				Distributed to the UK by			
 ANDREOLA Eroico in Valdobbiadene						 alivini Since 1973			
Bottle Size		75	cl	Product Name	PROSECCO MAS DE FER SUP: VALDOBBIADENE EXTRA DRY D.O.C.G. 2021				
Alcohol by Volume		11.5	%						
Production Area		VALDOBBIADENE, VENETO, ITALY							
Grapes		100% Glera							
Colour		Straw yellow with elegant pale green highlights		Alivini Product Code	PRO-ANDREOLA-----04D				
Method		Charmat (Martinotti)							
Vinification		White soft pressed							
Product Picture		Tasting Notes and Wine Pairing							
		Growing conditions involving constant slight stress, with roots growing right into the rock, produce characterful sparkling wine featuring complex flavour. The difference from our Rive di Col San Martino lies in the absence of marl, which gives the base wine coming from soil comprising only calcareous conglomerate uncommon finesse and elegance, making it delicate and lean. The verticality and tension typical of grapes grown on this hill ensure a pleasant, dry finish. Within our denomination the grapes harvested in this contain more aroma precursors (due to elevation and temperature excursions), which in the case of monoterpenes achieve peaks almost twice the average for the denomination. However, compared to the Col San Martino zone, the Soligo zone, which occupies the eastern part of the denomination and is a single vineyard with a south east aspect, benefits from slightly higher temperatures that considerably increase the quantities of norisoprenoids and benzenoids. It is therefore no surprise that the resulting sparkling wine is full-bodied and delightful and boasts agreeable finesse on the nose. The aroma descriptors typical of the zone are white flowers, ripe fruit salad and citrus fruit, together with an underlying hint of green apples. Mas de Fer boasts subtle bubbles that rise copiously to form a luscious froth that remains on the surface. In the mouth it releases a pleasant crisp sensation, and the balance of sweet and savoury, bitter and spicy is perfect. Ideal as an aperitif, it goes well with cheese, cold cuts, fish, white meat and Oriental specialities. Recommended serving temperature 6-8°C.							
INGREDIENTS				VALUES					
List of Ingredients		%		ENERGY		Each 100ml			
Grapes		99.98		KJ		305			
Sugar syrup		0.01		Kcal		73			
Antioxidants: E224, E302		0.01							
CLOSURE TYPE		Dropdown Menu		ALLERGENS		Y		N	
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		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	
RESIDUAL SUGAR		g/L		DIETARY SUITABILITY		Y		N	
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)		14		CERTIFIED VEGAN				X	
				CERTIFIED VEGETARIAN				X	
				CERTIFIED ORGANIC				X	
				CERTIFIED BYODINAMIC				X	
				SUITABLE for VEGANS		X			
				SUITABLE for VEGETARIANS		X			
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		APPROVED BY		DATE			
ANDREOLA		25/09/2025		GDT		15.10.2025			