



ANDREOLA

Eroico in Valdobbiadene

# Rive Line Collection

dal 1984  anni









# Le Rive

## WHAT THEY ARE

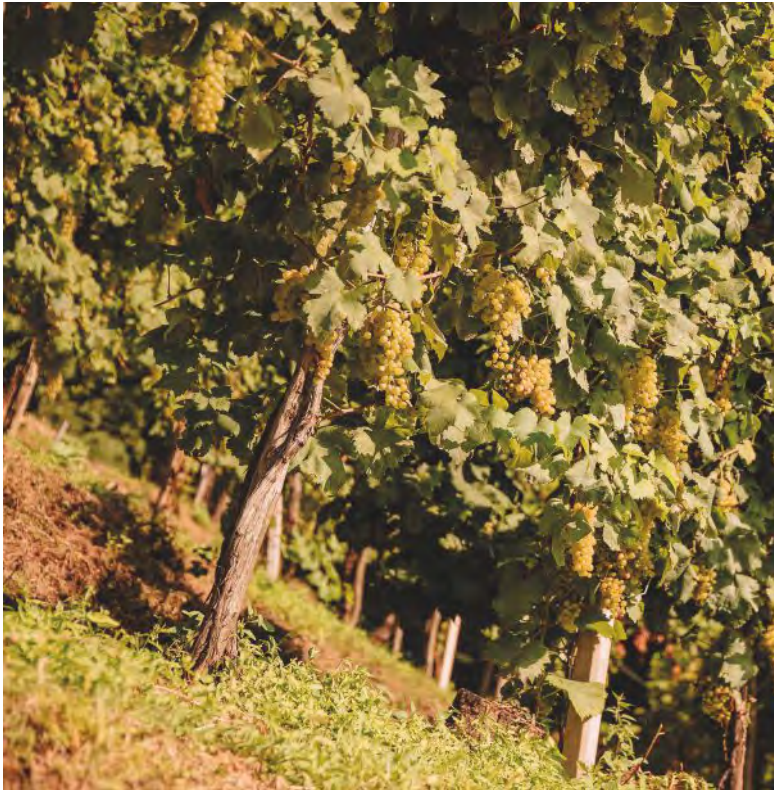
The term “**Riva**” in the local dialect indicates the **slopes of the steep hills** that characterise the Valdobbiadene DOCG. This name was chosen for a sparkling wine that expresses the essence of the territory, highlighting the different facets of very **distinct micro areas**.

In fact, *Rive* is produced exclusively with **grapes from a single municipality or one of its hamlets to enhance the characteristics that the territory gives to the wine** according to the myriad of individual variables found within our denomination.

ANDREOLA







## Excellence

### RIVE, PRODUCTION DIFFERENCES:

A “Rive” product is obtained from the **steepest and most suitable vineyards** and makes it possible to get to know the territory in depth: There are **43 rive** in the denomination, and each of them expresses a different peculiarity of soil, exposure and microclimate. In *Rive*, there is the **production is lower**, all the **grapes are hand-harvested**, and **the label lists the vintage** along with the name of the “riva”. For example, a *rive* produced in Col San Martino will be called “Rive di Col San Martino”.

ANDREOLA



# Rive Line Collection

## ANDREOLA – RIVE COLLECTION:

Following in the footsteps of founder **Nazzareno Pola**, Andreola, led today by Nazzareno's son, **Stefano**, who has always believed in this winemaking philosophy, over the many **years of working in the vineyard, winemaking and study**, together with enologist **Balliana Mirco** identified some areas, within **individual municipalities or hamlets**, which, besides being a **guarantee of superior quality** year after year, **had unique characteristics** that could be expressed through a **single vineyard** product.

Having been among the **first wineries** to believe in this type of product and **being able to choose from great diversity in the vineyard**, today, ANDREOLA

is the company that **produces and bottles the most significant number of sparkling wines claiming the “Rive”** brand of the entire denomination.

The **objective of this proposal** is first and foremost to highlight the intuition of Stefano Pola, who, throughout the years of his work, recognised the qualitative potential of the prestigious vineyards annexed to the Andreola company's viticultural heritage. Moreover, our “Rive Collection” is intended to be a stimulus to gain **in-depth knowledge** of the splendid Valdobbiadene DOCG area, to become aware of all the beauty expressed in terms of the **diversity** that the area gives to its sparkling wines, **according to where the grapes are grown**.



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Guia

Combai

Farra di Soligo

Fontana

Col  
San Martino

Colbertaldo

Moriago  
delle Battaglia



Rive Line

26° 1°

Valdobbiadene DOCG  
RIVE DI COL SAN MARTINO  
EXTRA BRUT – 0gr/Lt





PRODUCTION AREA	—	Valdobbiadene
MICRO AREA	—	Col San Martino
VARIETY	—	100% Glera
ELEVATION	—	300–500 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	—	0 g/l
PRESSURE	—	5 atm
STORAGE	—	Keep in a cool place with constant humidity, away from light

#### ORGANOLEPTIC CHARACTERISTICS

APPEARANCE	—	Crystalline perlage, fine and lingering; soft yellow colour with greenish highlights
FROTH	—	Creamy
NOSE	—	Peaches, wisteria, white flowers, green apples
FLAVOUR	—	Full-bodied, complex and elegant
SIZES AVAILABLE	—	0.75 L – 1.5 L Magnum Jeroboam 3 L

#### TERROIR

26° 1° Rive di Col San Martino Extra Brut is a Valdobbiadene DOCG that represents our company perfectly. In the first place, Col San Martino is home to our facilities, where the story of Andreola began. The grapes for 26° 1° are selected within the boundaries of our original estate: approximately four hectares of steep slopes at an elevation of 300 to 500 metres in the heart of the Rive di Col San Martino denomination, dotted with 100-year-old vines and small percentages of indigenous varieties, such as Bianchetta, Perera and Verdiso. Secondly, this wine, named to celebrate the occasion, marks the handing over of the baton by founder Nazzareno Pola to his son Stefano on the company's 26<sup>th</sup> anniversary, which coincided with the establishment of our Conegliano-Valdobbiadene DOCG denomination. Initially a standard Valdobbiadene DOCG, as soon as possible after the official introduction of the Rive di Col San Martino category, we claimed 26° 1° as part of that category, to restrict its production and link it to this fantastic terroir, the grapes from which provide distinctive characteristics to this wine.

## 26° 1° RIVE DI COL SAN MARTINO



## TASTING NOTES

Recommended serving temperature 6-8°C.











Rive Line

# ALDAINA AL MAS

Valdobbiadene DOCG  
RIVE DI GUIDA  
EXTRA BRUT





PRODUCTION AREA	—	Valdobbiadene
MICRO AREA	—	Guia
VARIETY	—	100% Glera
ELEVATION	—	250–350 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	—	0 g/l
PRESSURE	—	5 atm
STORAGE	—	Keep in a cool place with constant humidity, away from light
ORGANOLEPTIC CHARACTERISTICS		
APPEARANCE	—	Crystalline perlage, fine and lingering; soft yellow colour with greenish highlights
FROTH	—	Creamy
NOSE	—	White flowers, citrus fruits and green apples
FLAVOUR	—	Full-bodied, complex and elegant
SIZES AVAILABLE	—	0,75 L – 6 L Mathusalem 9 L Salmanazar

## TERROIR

Aldaina al Mas was officially born as a product with the 2023 harvest, after several years of studying this very particular vineyard that we have been working on since 2013, from which we obtain grapes with unique characteristics.

We are in the municipality of Valdobbiadene, towards the eastern part of the Guia sub-area. The plot of approximately 6 hectares includes all the exposures of a small valley which starts from approximately 250 m above sea level and reaches 350 m asl at the top.

The soil originates from old marls that we find in the basal part of the hill and sandstone in the upper part; it's very deep, rich in organic substance with little skeleton.

“Mas” is the toponym for this beautiful vineyard, easily identified in our territory, as well as in others by the presence of a peasant property, usually with a large farmhouse and adjoining stable.

“Aldaina” instead is a dialect term that has always been used locally to identify this specific location. “Aldaina al Mas” would therefore mean: “maso on the avalanche”, because all the fertile and deep soil on which this beautiful vineyard is located, derives from an ancient landslide of the upper hill called “Madean”.

## ALDAINA AL MAS

### RIVE DI GUIDA



Given the altitude and the steepness of the slopes these conditions can surely be defined as “extreme” viticulture or as it is defined in our area: “heroic”. In this particular vineyard the richness of the soil always ensures excellent water supplies allowing the plants to rarely suffer and in the summer periods, given the immediate proximity to the pre-Alp slopes, it also appears to be one of the rainiest areas of our denomination. The inclination of the reliefs however, allows maximum interception of solar rays ensuring immediate drying of the bunches afterwards any precipitation.

The area records some of the highest temperature excursions, once again due to the altitude and steepness of the slope creating beneficial air masses to make the micro climate truly unique.

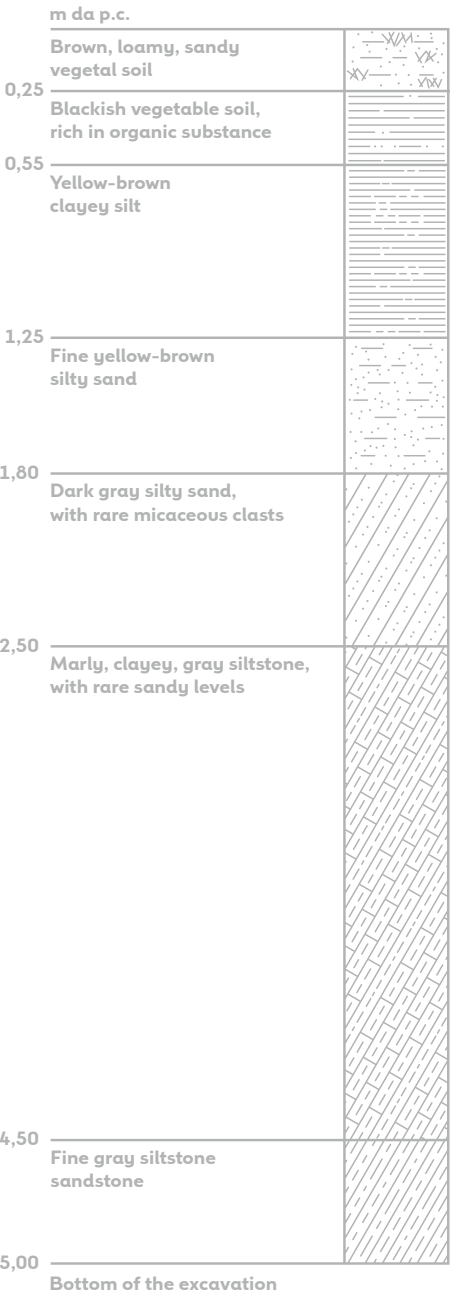
TASTING NOTES

All the conditions previously described are expressed in the glass in one of the greatest expressions of depth and persistence of the Glera vine in our denomination thanks to the presence of old calcareous marls. The depth of the topsoil brings about a clear sapid expression where the fresh climate ensures a rare acidity with a vibrant elegance.

We are in a balanced presence of all the typical scents of the Glera vine, with particular prominence of the floral part - citrus always favoured by the calcareous soils, particularly intensified by the calcareous soils, particularly intensified on the top part where white sandstone is the frontrunner.

A truly versatile wine that proves to be the ideal companion of aperitifs and buffets, various cheeses to raw or fried fish and traditional cuisine.

Recommended serving temperature 6-8 °C.









Refrontolo  
Pieve di Soligo

San Pietro di Feletto

Borgo Colle

Rua



Rive Line

# XXII BIO

Valdobbiadene DOCG  
RIVE DI SAN PIETRO  
DI FELETTO – AI BOSCHI  
BRUT



IT BIO 015  
AGRICOLTURA ITALIA





PRODUCTION AREA	—	Valdobbiadene
MICRO AREA	—	San Pietro di Feletto
VARIETY	—	97% Glera, 3% Verdiso
ELEVATION	—	250 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	—	One year
PRISE DE MOUSSE	—	60–80 days
SECONDARY FERMENTATION	—	‘Charmat method’ second fermentation in large containers
AGING IN BOTTLE	—	1–3 months
ALCOHOL	—	11.5% vol.
RESIDUAL SUGAR	—	6 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	—	White gooseberries, spring flowers, citrus fruit and hints of pastries and bread
FLAVOUR	—	Elegant, full and savoury
SIZES AVAILABLE	—	0.75 L

## TERROIR

XXIII BIO is a Valdobbiadene DOCG made with grapes from organically cultivated vineyards in the ‘Ai Boschi’ micro production area. This is a unique environment where woods and vineyards alternate, and it includes the site of the hiking trail known as ‘Pope John XXIII’, as the itinerary was a favourite of cardinal Angelo Roncalli, the future ‘good Pope’, who loved to walk when he holidayed in the area, in the period 1953–1958.

The 5.7 ha vineyard is a recent addition to our register, and as it had been organically cultivated for some time, we decided to maintain its certification, which also covers the finished product, to satisfy those customers who prefer this type of wine. It was not difficult for us to achieve this, as our production philosophy is to avoid being invasive in the winery, with just small adaptations to fully express the characteristics of this unique terroir.

The predominating soil on which this vineyard grows is in the ‘Feletto’ category, which features highly developed parent material, distinguishable by its bright red colour (due to the presence of iron, hence the name ‘Feletto’), its lack of carbon, clayey texture and a mildly neutral-acid reaction.

## XXIII BIO

### RIVE DI SAN PIETRO DI FELETTO – AI BOSCHI



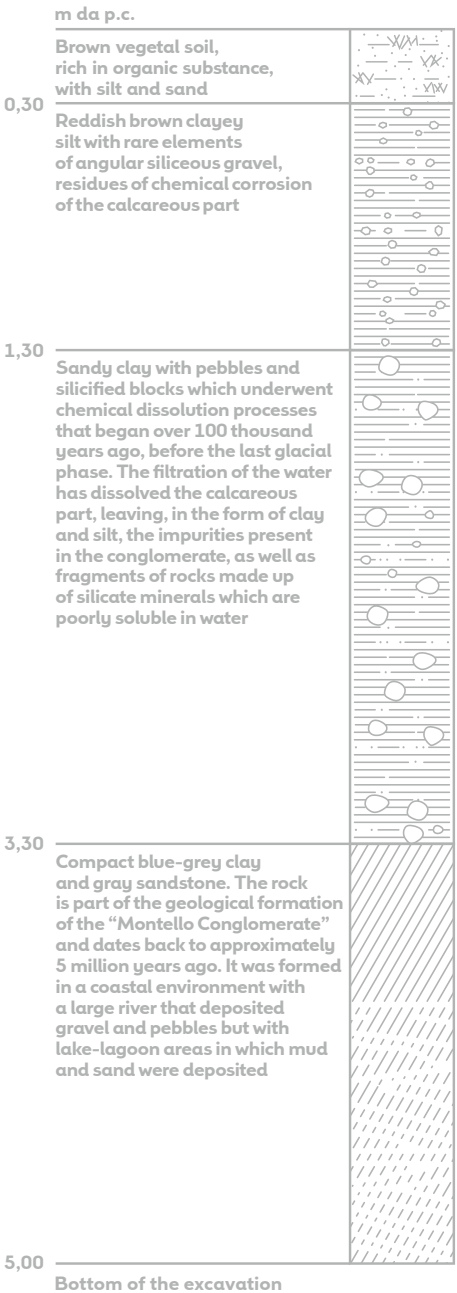
The provision of water to the plants is directly correlated to the abundance of clayey material, together with limited losses through drainage, thanks to the gentle inclination of the slopes. The average elevation is approximately 250m asl.

TASTING NOTES

This area’s peculiarity is its eastern aspect, which means it is subject to considerable thermal excursions and fresher temperatures than the average for the zone (which normally tend to be high, creating hints of ripe fruit, vegetables and spices). This results not only in the typical features of ‘Feletto’ soil with sub-acid pH, where roots can grow deep down without suffering from stress due to lack of water, but also in the elegance typically provided by strong thermal excursions. The result is a luscious, flavourful wine with uncommon finesse. This is deliberately exalted by using a method slightly different from that used for the other wines in our range. The base wines from this vineyard, which tend to be cold and introvert, are left to mature for approximately one year on the primary fermentation lees before they undergo clarification and the sparkling process a year after harvest.

When the sparkling wine has been refrigerated, its stands for a long time on its own lees before bottling. In this way the yeast autolysis breaks down the volume and enriches the wine. XXIII Bio features scents of ripe white gooseberries, spring flowers and citrus fruit. As it stands on its lees for a long time, it has an aromatic bouquet that includes hints of pastries and bread. A delicate mineral note underlines intriguing complexity rich in hints of salt and fresh citrus overtones. This versatile wine is delicious with oysters and shellfish, ethnic cuisine, white meat, cold cuts and dairy and medium-hard cheese.

Recommended serving temperature 6-8 °C.







Rive Line

# COL DEL FORNO

Valdobbiadene DOCG  
RIVE DI REFRONTOLO  
BRUT





PRODUCTION AREA	—	Valdobbiadene
MICRO AREA	—	Refrontolo
VARIETY	—	100% Glera
ELEVATION	—	250 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	—	7 g/l
PRESSURE	—	5 atm
STORAGE	—	Keep in a cool place with constant humidity, away from light
ORGANOLEPTIC CHARACTERISTICS		
APPEARANCE	—	Fine, elegant lingering perlage; soft yellow colour with greenish highlights
FROTH	—	Creamy
NOSE	—	Hawthorn blossoms, apples, peaches and yellow citrus fruit
FLAVOUR	—	Elegant, luscious and velvety
SIZES AVAILABLE	—	0.75 L – 1.5 L Magnum – 3 L Jeroboam

## TERROIR

The Col Del Forno vineyard is a natural amphitheatre of approximately four hectares, at an average elevation of 250m asl, located at the eastern end of the Rive di Refrontolo sub-zone of the Valdobbiadene DOCG denomination. Col del Forno wine was first produced in 2016, when the vineyard was purchased; it immediately achieved numerous awards and over the years has become one of Andreola's flagship wines.

In this unique hilly environment, surrounded by woods and decorated with an embroidery of vines, Andreola has recently dedicated a niche to olive trees and the production of olive oil.

The soil features marl and clayey conglomerates formed by Karst phenomena dating back over 100,000 years, prior to the last ice age, when the gently undulating hills were formed. Although mean annual rainfall is slightly below the average for the denomination, the texture and depth of the soil ensure that the plants get all the water they need. In summer the temperature is slightly higher than that of the western zone, but the temperature excursions are significant, producing grapes with elegant, intense aromas that ripen a little before the rest of the denomination.

## COL DEL FORNO RIVE DI REFRONTOLO







TASTING NOTES

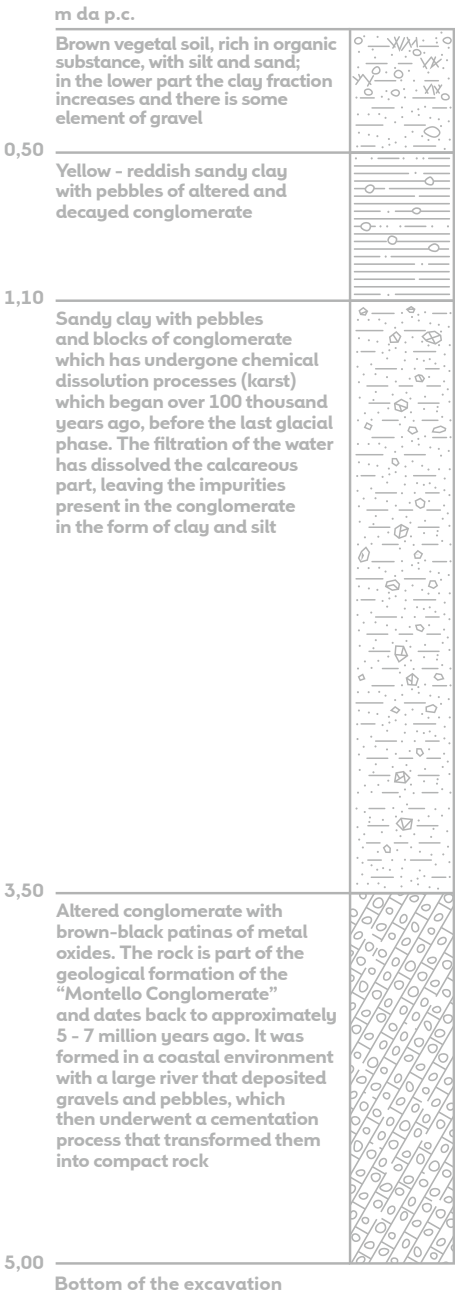
The average content of the aroma precursors in the grapes from this sub-zone confirms the close relationship between microclimate, soil and the wine’s aromas: whereas the monoterpene compounds that determine floral hints are average, here the norisoprenoids that give the aromas of ripe fruit predominate.

In detail, hints of hawthorn blossoms and wisteria are accompanied by apples, peaches and yellow citrus fruit. Overall the aromas are intense and the flavours are pleasant and well balanced. In the mouth this sparkling wine is elegant, luscious and velvety, coherent with the aroma, given by the depth of the mainly clayey soil that ensures the right amount of water and nutrients, even in difficult years.

The colour of Col del Forno is soft yellow with greenish highlights. Its effervescence is gentle, creamy and lingering.

Despite its strong personality, this is a versatile wine that goes well with all food, from fish to white meat, delicate cold cuts and medium-hard cheese.

Recommended serving temperature 6-8 °C.











Rive Line

# MAS DE FER

Valdobbiadene DOCG  
RIVE DI SOLIGO  
EXTRA DRY





PRODUCTION AREA	—	Valdobbiadene
MICRO AREA	—	Soligo
VARIETY	—	100% Glera
ELEVATION	—	300–500 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	—	14 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	—	White flowers, ripe fruit salad, citrus fruit, green apples and spices
FLAVOUR	—	Vertical, elegant, complex and well balanced
SIZES AVAILABLE	—	0.75 L – 1.5 L Magnum

## TERROIR

Mas De Fer is a Valdobbiadene DOCG made with grapes from vineyards on approximately five hectares of *Col de Fer* and *San Gallo*, two small peaks of the same hill in the Rive di Soligo area at 300 to 500m asl, on the very edge of the area dedicated to the cultivation of Glera grapes.

This vineyard, located in the southern-most portion of the chain of hogback hills between Vidor and Vittorio Veneto, is distinguished by calcareous conglomerate rocks that create a south-east facing single, straight, steep slope.

The soil in the lower section differs from that higher up, according to depth (40-50cm – Marcuola Soil – to over 100cm – Collalto Soil), a direct consequence of elevation and erosion, and therefore provides the roots with different amounts of nutrients and water. The origins and formation of the parent material are the same as those in the production zone of our Rive di Col San Martino: it is in fact just a few kilometres to the east, as the crow flies, of the same hogback system. Given the area’s elevation and slopes, it is included by right in the extreme viticulture conditions known as ‘heroic’. Particularly in the steepest vineyards, a lack of rain, even for limited periods, may cause the vines to suffer due to scarce soil and excessive drainage.

## MAS DE FER

### RIVE DI SOLIGO



The inclination of the slopes means they receive maximum sunlight, which creates milder autumn and spring temperatures, just right for Glera grapes. The area boasts some of the highest temperature excursions, also due to the elevation and slope of the hills that determine airflow. As this is a single vineyard, the conditions differ from those in the Col San Martin terroir due to the absence of rocks less resistant to erosion, such as calcareous marl; the soil comprises continuous alternating layers of gravel and compact polygenic conglomerates.

TASTING NOTES

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, features specially brought out in the Extra Dry version, in our opinion. The verticality and tension typical of grapes grown on this hill ensure a pleasant, dry finish. Within our denomination the grapes harvested in this area 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. The colour is straw yellow with elegant pale green highlights. 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.









Rive Line

# 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,
FLAVOUR	—	sweet spices and marzipan
SIZES AVAILABLE	—	Elegant, direct and well-balanced 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.

## VIGNA OCHERA

### RIVE DI ROLLE





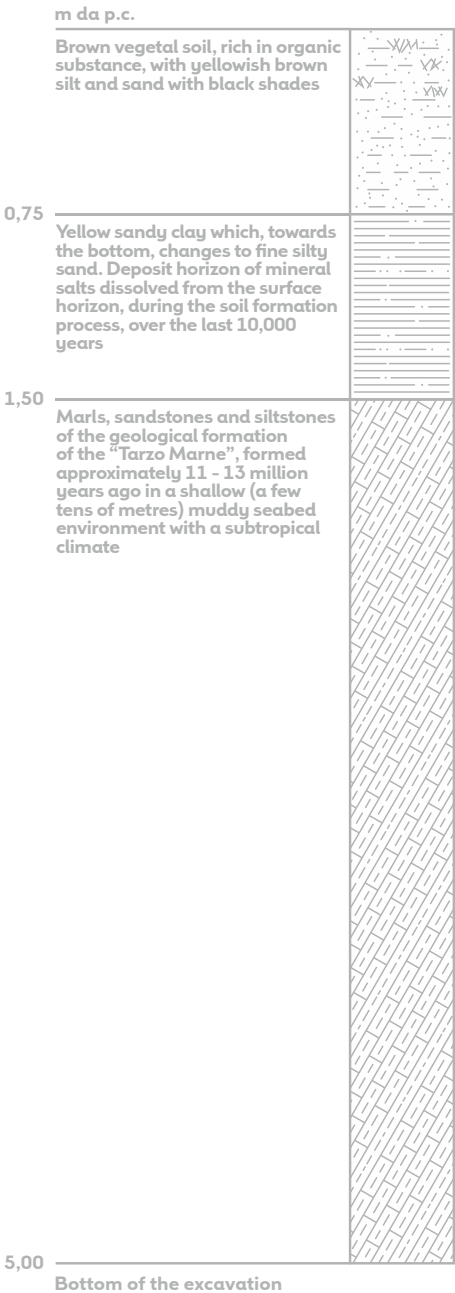
TASTING NOTES

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.











# ANDREOLA

Eroico in Valdobbiadene

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