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# Andreola unveils Marna del Bacio, a single-vineyard extra brut from Valdobbiadene’s steepest hills

New release highlights heroic viticulture, unique terroir, and the growing appeal of site-specific Prosecco wines

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In the hills of Valdobbiadene, in the heart of Italy’s Prosecco region, a new wine has made its debut. “Marna del Bacio” Valdobbiadene DOCG Rive di San Pietro di Barbozza Extra Brut is the latest release from Andreola, a winery known for its dedication to the tradition and innovation of sparkling wines. The 2024 harvest marks the first vintage of this wine, which comes from a small, steep vineyard in one of the most prestigious areas near the village of San Pietro di Barbozza.

The vineyard, covering about two hectares, sits at an altitude between 300 and 350 meters above sea level. The slopes are among the steepest in the region, with gradients reaching up to 80 percent. This challenging terrain is often described as “heroic viticulture,” a term used for vineyards that require manual labor due to their extreme conditions. The soil is rich in calcareous marl and features outcrops of Biancone rock, a fine-grained limestone that shapes both the landscape and the character of the wine.

The microclimate in this area is marked by significant temperature swings between day and night. These variations help develop aromatic complexity in the Glera grapes, which are used exclusively for this wine. The east-to-west orientation of the vineyard ensures optimal sunlight exposure throughout the day, aiding grape ripening and allowing for quick drying after rainfall—a key factor in one of the rainiest parts of the denomination.

Andreola harvested the grapes for “Marna del Bacio” in September and October 2024. The winemaking process began with gentle pressing and fermentation at controlled temperatures. The base wine matured in steel tanks for at least six months before undergoing secondary fermentation using the Martinotti method, also known as Charmat, which is traditional for Prosecco production. The wine then aged in bottle for up to three months before release.

The finished Extra Brut stands out for its clarity and persistent perlage—fine bubbles that linger in the glass. Its color is a pale yellow with greenish highlights. On the nose, it offers fresh floral notes, especially white flowers, along with hints of green apple. On the palate, it is bold yet elegant, with pronounced minerality and a creamy mousse that enhances its structure. The salinity from the unique soil composition is evident and well

balanced by freshness and acidity.


NDREOL
MARNA DEL BACIO
VALDOBBIADENE
DOCG
RIVE DI SAN PIETRO DI BARBOZZI

With zero grams per liter of residual sugar and an alcohol content of 11.5 percent, “Marna del Bacio” is dry and crisp. It is versatile at the table, pairing well with raw seafood, fried dishes, fresh cheeses, and traditional Italian cuisine. Andreola recommends serving it chilled between 43 and 46 degrees Fahrenheit.

The launch of “Marna del Bacio” follows Andreola’s acquisition of this special vineyard site in San Pietro di Barbozza. The area’s reputation for quality stems from its geology and climate as well as its history within Valdobbiadene DOCG—a designation reserved for wines from specific hillsides recognized for their excellence.

Production methods at Andreola reflect both respect for tradition and attention to detail. Vines are trained using a modified double arched cane system at a density of 3,500 plants per hectare. Yields are kept at around 13,000 kilograms per hectare to ensure concentration and quality.

The introduction of “Marna del Bacio” adds another dimension to Andreola’s portfolio of Rive wines—bottlings that highlight individual villages or vineyards within Valdobbiadene DOCG. Each Rive wine expresses its own terroir through differences in soil composition, slope orientation, altitude, and microclimate.

For visitors to Valdobbiadene or those interested in Italian sparkling wines, “Marna del Bacio” offers a clear example of how geography and human effort combine to create something distinctive. The wine is produced and bottled by Azienda Agricola Andreola di Stefano Pola in Col San Martino, Farra di Soligo (TV), Italy.

As interest in single-vineyard Prosecco continues to grow among sommeliers and consumers alike, releases like “Marna del Bacio” demonstrate how focused viticulture can yield wines with strong identity and sense of place. For now, this new Extra Brut stands as both a tribute to heroic viticulture on steep hillsides and a testament to Andreola’s ongoing commitment to quality within Valdobbiadene DOCG.