

BEYOND BUBBLES

Exploring What Makes Conegliano Valdobbiadene Prosecco DOCG
Superiore



I. The Present

Over the past few decades Prosecco has skyrocketed to international fame, becoming (by some counts) the world's most popular sparkling wine. Everyone knows Prosecco.

But most people have little or no idea what it really is.



II. The Past: Ancient History



- Some people believe the wine 'Prosecco' is actually the same as the wine Pucinum that was praised by the Ancient Romans.
- The first known mention of the name is attributed to an English traveler named Fynes Moryson who visited the region in 1593:

"[In] Histria (Trieste) proper grows the wine Pucinum, now called Prosecho, much celebrated by Pliny".

- The name is thought to be of Slovenian origin, derived from *prosek*, a dialectic term for 'path cut through the woods'. As a wine Prosecco, was named after a former village in the Carso plateau that is now a suburb of Trieste in Friuli, where the grape probably came from or passed through.
- [A sweet passito wine called Prošek has been made in Croatia for millennia. In 2013, the EU banned the use of the name because it considered it to be too similar to the much more popular Italian sparkling wine.]

First written reference of Prosecco is in a long prose poem about Venetian wine by Aureliano Acanti called *// Roccolo Ditirambo* published in 1754:

'And now I would like to wet my mouth with that Prosecco with its apple bouquet'.

I L
R O C C O L O
D I T I R A M B O
D I
A U R E L I A N O A C A N T I
A C C. O L I M P I C O
V I C E N T I N O.



IN VENEZIA, MDCCLIV.

Nella Stamperia Pezzana.

CON LICENZA DE SUPERIORI, E PRIVILEGIO.

III. The Past: Modern History

CONEGLIANO - R. Scuola Enologica e Agraria



The modern history of Prosecco begins in **1876** when enologist **Giovanni Battista Cerletti** founded the Scuola Enologico in Conegliano (an outgrowth of the Enological Society of the Province of Treviso created in 1868).

Wine maker and enologist **Antonio Carpenè** (1838-1902) played a significant role in the creation and early administration of the school.

Carpenè's groundbreaking work, *La Vite e il Vino nella Provincia di Treviso* (1874), lists a staggering number of different grape varieties being cultivated in the Province of Treviso as well as many different viticultural systems and trellising methods (including training vines up into trees).

LA VITE ED IL VINO

DELLA
PROVINCIA DI TREVISO

PER
ANGELO VIANELLO

Professore di Agronomia

ED
ANTONIO DELL'CARPENÈ

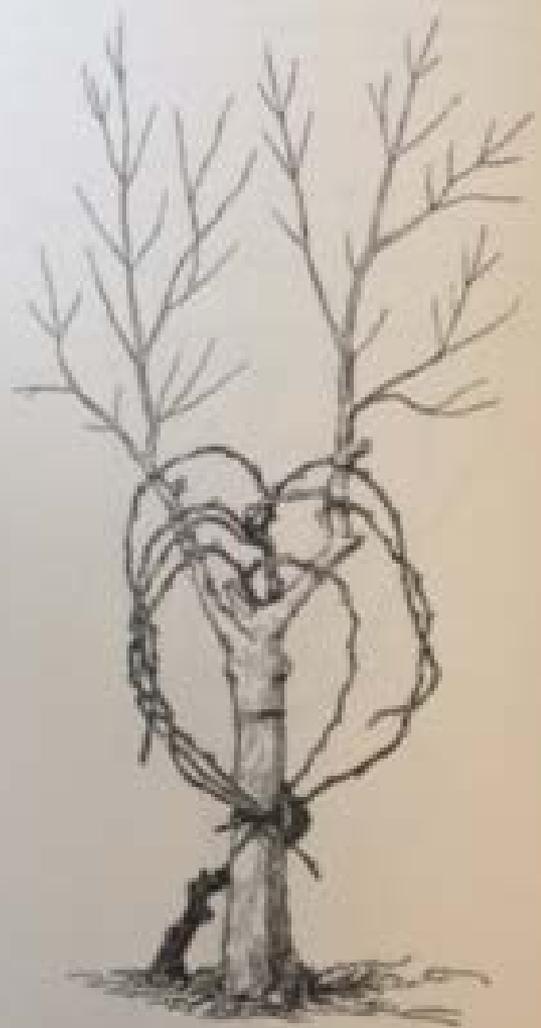
*Professore di Chimica
e Chimico-Tecnico della Scuola Polytechnica Triestina*

Se di figure illustrate nel testo si usa fatto topografico-vegetale della Provincia di Treviso.



ROMA TORINO FIRENZE
ERMANNÒ LÖESCHER

1874



- Over in Piedmont, in 1895 Federico Martinotti, director of the Experimental Institute of Enology in Asti (Italy's *second* oldest enology school) developed and patented the technique of conducting the second fermentation in large pressurized temperature-controlled receptacles.
- In 1910, Eugène Charmat adopted an existing contraption called the autoclave (which was developed by a colleague of Louis Pasteur named Charles Chamberland in 1879) for producing sparkling wine.

- The autoclave technology was adopted by the Enology School and refined for use in the production of sparkling wines in the Conegliano Valdobbiadene area by around 1910. Shortly thereafter WW I broke out.
- It was not until the post-war economic resurgence of Italy in the mid-1950s and '60s that the autoclave became diffused throughout the area of Conegliano Valdobbiadene and the modern sparkling wine industry was born.

- Up to this point, most wine produced in Conegliano Valdobbiadene, both still and fizzy, was either consumed within the area or exported to the wine bars of Venice.
- The Bellini cocktail was christened by Harry Cipriani of Harry's Bar in Venice in 1948 and bubbly Prosecco became a symbol of post-war *Bella Vita* in Italy.

{NB: most Italians traditionally preferred their Prosecco unadulterated (and most still do!). The Spritz was created during the Austrian Habsburgs' occupation of Venice (1849 to 1861), and recently revived by young Americans—and young Italians—as a light colorful *aperitivo*.}

- The Bellini arrived in America in the 1970s like a Trojan Horse that took the country by storm. This was how most Americans first tasted Prosecco.
- A *Consorzio Tutela* for Prosecco of Conegliano Valdobbiadene was created in 1962 and a DOC for Prosecco and Cartizze was granted in 1969, one of Italy's first. [The Italian DOC system was created in 1963.]
- International popularity of the wine grew, steadily accelerating, and has skyrocketed over the past decade to the tremendous popularity it enjoys today.
But there was a problem....

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IV. 2009

A decisive year for Prosecco.

- The wine was well known throughout the world and still growing rapidly in popularity. But **the name was not officially recognized outside Italy and was not legally tied to its specific area of origin, leaving it wide open to counterfeit and abuse.**
- Another problem: the name “Prosecco” was used to indicate a wine, a grape variety *and* a production area, and **it is not possible to name a wine growing area after a grape variety.**

2009:

A decisive year for Prosecco.

Three major things happened:

1. An entirely new appellation called Prosecco DOC was created covering a vast area spanning 2 regions, 9 provinces, and 556 townships.
2. The territory of Conegliano Valdobbiadene, the birthplace of Prosecco, was upgraded to DOCG status.
3. The name of the principal grape variety—Prosecco—was changed to Glera (an historical synonym) so the name could be continue to be used for the growing area(s) and the wine.

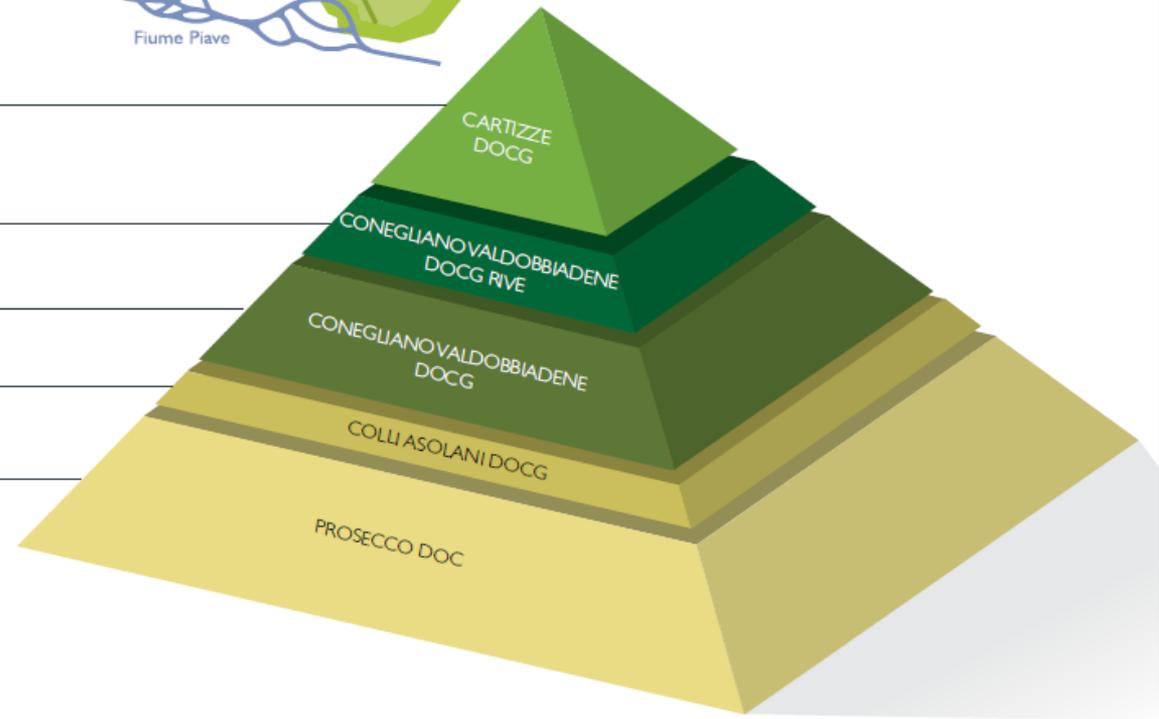
V. The World of Prosecco



THE WORLD OF PROSECCO



- Valdobbiadene Superiore di Cartizze DOCG
107 hectares
- Conegliano Valdobbiadene DOCG Prosecco Superiore Rive **43 "Rive"**
- Conegliano Valdobbiadene DOCG Prosecco Superiore **15 municipalities**
- Colli Asolani DOCG Prosecco Superiore **17 municipalities**
- Prosecco DOC Treviso **95 municipalities**
Prosecco DOC **556 municipalities**



THE WORLD OF PROSECCO (2015 FIGURES)



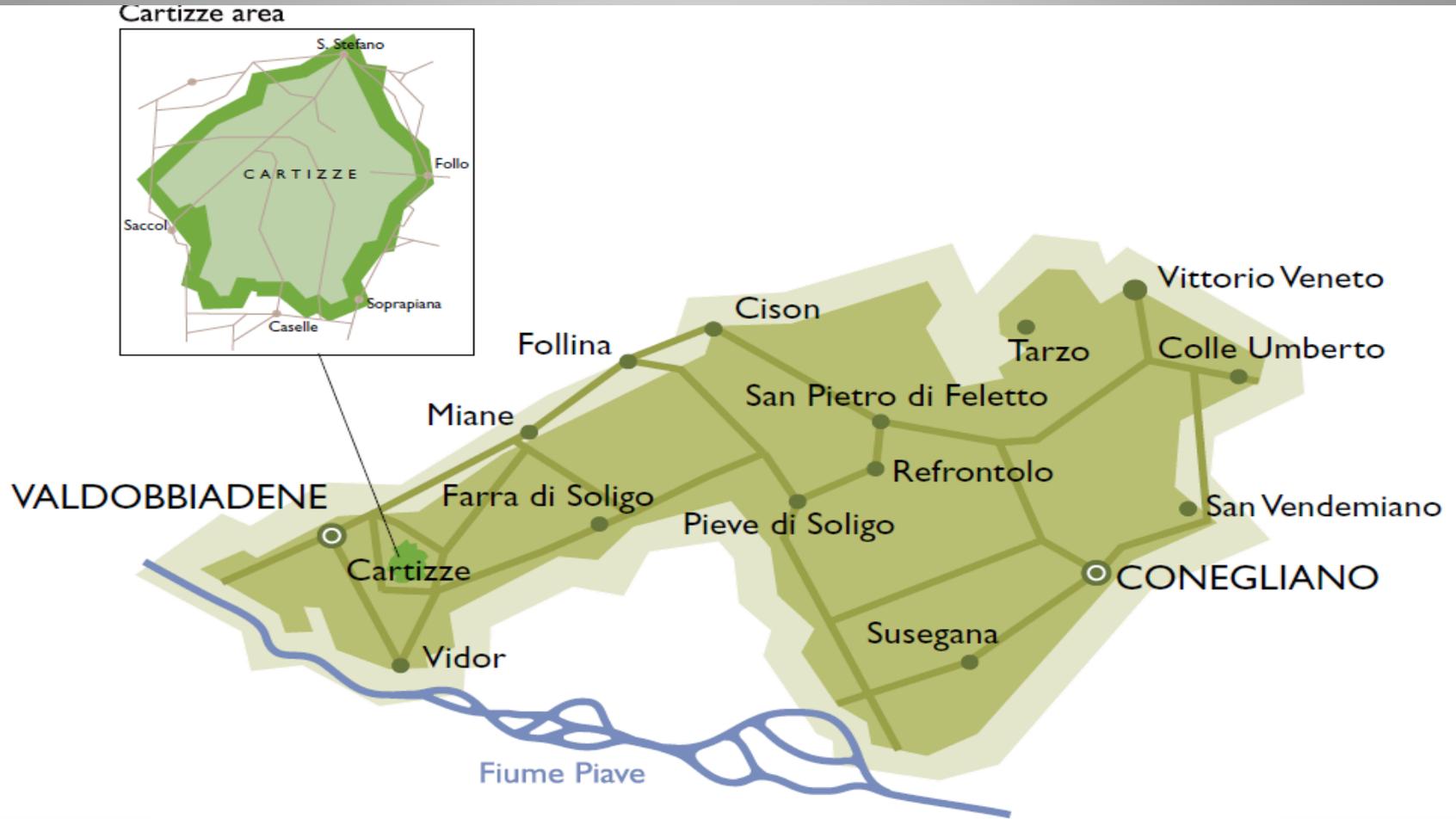
	Conegliano Valdobbiadene DOCG	Prosecco DOC
Production (in bottles)	83.698.000	355.000.000
Production area (ha)	7.191	20.000
Sparkling wine producers	183	356

Missing numbers:

- There are only 183 wineries in the DOCG area, but 3,423 registered grape farmers who supply them. This creates a close synergy and mutual interdependence between growers and bottlers.
- Work Hours per Hectare per year:
 - 150 hours per hectare per year in in the DOC
 - 600-800 Hours/hectare/year in ConVal DOCG
- Growing Area:

The available surface area in ConVal DOCG is strictly limited by the extreme topography, whereas the DOC territory is expandable. (3,000 hectares were added to the DOC appellation last year.)

VI. The Conegliano Valdobbiadene Territory



- The Conegliano Valdobbiadene area consists of an east-west running chain of hills deriving from the collision of tectonic plates that created the Alps and caused the raising of areas formerly under water.
- Altitude ranges from about 50 to 550 meters above sea level, and the hills increase in both altitude and steepness from the eastern section to the west.
- Behind the hills (to the north) are the Dolomite Mountains, which create a rocky barrier for harsh northern temperatures, while in front is the Piave River valley and a flat plain to the Adriatic Sea, bringing sea breezes and a semi-marine climate.
- Rainfall, at about 50 inches/year, is fairly high. But due to the loose and/or shallow soil and slope, as well as nearly constant light breezes, this creates no problems.

- Vines are planted only on the south-facing side of the hill chain though, given the contours of the hills and deeply etched ravines, there is a great variation of expositions and micro-climates.
- Vines have been custom-tailored to the shape of the hills by hand over millennia in total symbiosis with nature. Many areas consist of steep earthen terraces where all vineyard work must be done exclusively by hand. Many sites are inaccessible to vehicles and grapes must often be transported out by hand.
- The meeting of Alpine and Mediterranean climates, along with the topography of the hills, creates a very interesting and complex growing region.



Consorzio di Tutela



PROSECCO SUPERIORE
DAL 1876

Mosaic of Microclimates





The eastern (Conegliano) section of the hills was re-molded millions of years ago by glacial activity of the Dolomites. Gently sloping hills with gradients of 40-50%. Predominantly **alluvial and morainic soils** are quite deep and consist of small rocks, sand, and clay in different combinations. Some areas are particularly rich in iron oxides giving the earth a rust-red color.

Conegliano



The western section (Valdobbiadene) was much less affected by glacial activity and consists of very steep hills with extreme contours that have been further defined by erosion and ravines. The largely shallow soils of marine origin are composed primarily of **marls, sandstone, compressed clay, and conglomerates** with marine deposits.

Rive di Farra di Soligo (Valdobbiadene)



Vidor



VII. The ConVal Prosecco DOCG Appellation

3 Types:

- 1. Spumante ('Foamy'). Minimum 3.5 bar of pressure. Accounts for 95% of current production.
- 2. Frizzante ('Fizzy'). 1 to 2.5 (max) bar of pressure
- 3. Tranquillo ('Still')

The ConVal Prosecco DOCG Appellation

3 Categories of Residual Sugar:

- 1. Dry—17-32 grams of residual sugar
- 2. Extra-Dry—12-17 grams
- 3. Brut—0-12 grams of residual sugar
(The terms 'extra-brut' and 'nature' are not permitted.)

The ConVal Prosecco DOCG Appellation

'Taking the foam' (spumantizzazione)

Two basic ways to make it sparkle:

1. Autoclave (Charmat, Martinotti, "Italian Method")
2. Second fermentation in bottle ("Rifermentato in Bottiglia"):
 - A. Traditional Method (Col Fondo, Sul lievito) without disgorgement.
 - B. Classic Method with disgorgement

The ConVal Prosecco DOCG Appellation

Grape Varieties:

Prosecco must consist of at least 85% Glera.

Up to 15% of other authorized grape varieties may be added. Four indigenous varieties:



Four International varieties may also be used for Spumante only: Chardonnay, Pinot Grigio, Pinot Bianco and Pino Nero (vinified in white).

Labeling

- Prosecco DOCG may be labeled as “Conegliano Valdobbiadene” or “Conegliano” or “Valdobbiadene” Prosecco (according to provenance of grapes).
- The term “***Superiore***” applies ONLY to the Spumante version of ConVal DOCG.
- **Rifermentato in Bottiglia** (Re-Fermentated in Bottle) is the term officially used to indicate a sparkling Prosecco that has undergone its second fermentation in bottle.
- **Millesimato** indicates a wine made from a single vintage (85% minimum), which is listed on the bottle.

Labeling

RIVE: In 2009 a system of single village (or hamlet) designations was created. The word '**Rive**' on the label (followed by the name of the particular designation) indicates a Prosecco Superiore made entirely of grapes from one of the designated Rive. Rive must be vintage dated and hand-harvested, and the yield is lower (max 13,000 kilos per hectare instead of 13,500). There are currently 43 Rive.

VIII. THE WINES





- **MILLESIMATO Extra Dry**
- **Valdobbiadene Prosecco Superiore D.O.C.G. – Extra Dry**
- **“Millesimato Val D’Oca”**
- The “Prosecco Millesimato Val D’Oca” is a wine made from **100% of the most Superior Prosecco di Valdobbiadene D.O.C.G.** after careful selection and pressing of the best grapes of the year, the must is carefully fermented at controlled temperatures to obtain an elegant straw colored sparkling wine with aromas of white **wild flowers** and notes of **green apple**. It has tiny bubbles with a frothy feel on the palate. Enjoy chilled.
- Suggested food to accompany: **as aperitif**, during **whole meal**, in particular **with fish or shellfish**
- Suggested serving temperature: **6-8 °C**
- **Awards:**
- Silver Medal – Decanter Awards 2010
- 4 Grappoli – Duemilavini by AIS 2010
- Silver Medal Mundus Vini 2009
- Oscar – Gambero Rosso, Bollicine D’Italia 2008
- 87 Points – AWC Vienna 2007
- Silver Medal – Concours Mondial de Bruxelles 2007
- **Category** Extra Dry
- **Region and classification** Veneto Valdobbiadene Prosecco Superiore DOCG
- **Grape variety** 100% Glera
- **Vintage** 2015
- **Second Fermentation** Metodo Charmat
- **Alcohol content** 11 % vol
- **Sugar** 16 g/l



TECHNICAL INFORMATION

CONEGLIANO-VALDOBBIADENE

PROSECCO SUPERIORE D.O.C.G.

SPUMANTE EXTRA DRY

SPARKLING WINE



VARIETAL	100% Prosecco
PRODUCTION AREA	FELETTO hilly areas, between Conegliano and Valdobbiadene (Eastern Veneto)
POSITION	Open hills
AVERAGE ALTITUDE	250-300 metres above sea level
SOIL TYPE	Moraine, partly alluvial, ferrous, poor in organic substances Sylvoz or Guyot rows, with thick plating layout
TRAINING SYSTEM	End September
HARVEST	By hand, in crates
GRAPE PICKING	Soft crushing with pneumatic wine press. Immediate dripping of the must and static sedimentation at low temperature
VINIFICATION	Under controlled temperature, with addition of selected yeast
FERMENTATION	In pressure tanks (Charmat method) for 50-60 days fermenting at low temperature (14-16°C)
APPEARANCE	Straw yellow with greenish highlights. Abundant and evanescent froth. Very fine and persistent perlage.
BOUQUET	Elegant, reminiscent of wisteria and acacia blossom, green apple and citrus fruits.
TASTE	Delicate, agreeably acidulous, intensely fruity.
FOOD MATCHES	A very extroverted wine, perfect as an aperitif and during your most convivial moments. Excellent with light dishes, such as soups, white meat and delicate fish dishes. Perfect with desserts.
STORAGE	In a cool and dry cellar, away from heat and light, bottles stored vertically. Do not leave in the fridge too many days.
SERVING TEMPERATURE	5-7°C
GLASS	Flute glass or better tulip glass with conic-shaped bottom
MAIN ANALYSIS DATA	Pressure 5 Atrn Alcohol 11.5% vol Acidity 5,5-6 gl Sugar 13 gl





CONEGLIANO VALDOBBIADENE
PROSECCO SUPERIORE
MIRAVAL
BELLELINDA

VETTORI VALDOBBIADENE D.O.C.G. BRUT

GRAPES:

This sparkling wine comes from a selection of only **glera** grapes of our own production. Our vineyard is grown with the Sylvoz and Double Upside-Down method featuring 3,000 grapevines per hectare (10,000m², 2.47acres), which allows a relatively low production per vine, resulting in grapes of superior quality.

TECHNOLOGY:

The wine base comes from a careful vinification in white with soft pressing, cleaning of the must, refrigeration and temperature-controlled fermentation at about 19-20°C. The second fermentation takes place in a low-temperature tank in order not to dampen the typical fragrances and aromas of this kind of vine.

ORGANOLEPTIC FEATURES:

Perlage: fine and persistent

Colour: light gold yellow

Odour: elegant, clean-cut, with apple overtones and wisteria and acacia flower fragrances

Taste: dry, pleasantly acidulous and well-balanced

FOOD MATCHES:

This sparkling wine is best matched with the light dishes, especially fish and seafood.

HOW TO SERVE:

This wine is best served at around 7-8°C and uncorked just before serving.

ACIDITY: 5.7 - 6.0 G/L

RESIDUAL SUGARS: 6,5 – 7 G/L



FRASSINELLI



CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE

denominazione di origine controllata e garantita

BRUT

Grapes: Glera

Appellation: Conegliano Valdobbiadene Prosecco Superiore DOCG

Grape production area: San Pietro di Feletto

Harvest: second week of September

Training system: Silvoz

Winemaking: Glera grapes are crushed and then pressed immediately.

Prise de mousse: rifermentation in autoclaves at 15-16°C for 40 days - Martinotti method.

Alcohol content: 11% Vol

Sugar content: 8 g/l

Dry extract: 18,5 g/l

Tasting notes: a typical perfume recalling acacia flowers and wisteria, ripe wild apple, mountain honey, pineapple, bread crust. Fragrance: fruity and elegant.

Serving temperature: 6-8°C

Wine list: Conegliano Valdobbiadene Prosecco Superiore DOCG brut

FRASSINELLI

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DE FAVERI



MILLESIMATO
VALDOBBIADENE PROSECCO SUPERIORE DOCG SPUMANTE BRUT SELEZIONE BOTTIGLIA NERA
VALDOBBIADENE PROSECCO SUPERIORE DOCG SPUMANTE DRY SELEZIONE BOTTIGLIA NERA



MILLESIMATO
VALDOBBIADENE PROSECCO
SUPERIORE DOCG
SPUMANTE NERA BRUT

Vino spumante ottenuto da una particolare e attenta selezione delle nostre migliori uve di Glera.
Di spiccata eleganza e molto gradevole, con intensi profumi fruttati e dal gusto secco.
Disponibile anche nella forma Magnum (1,5 lt) e 1/2 bott. (0,375 lt).
Va servito fresco a 8°-10° C.
Alcool 11,5% Vol.
Zuccheri Residui 12 gr/l
Acidità 6,00 gr/l
Pressione 5,5 Bar

MILLESIMATO
VALDOBBIADENE PROSECCO
SUPERIORE DOCG
SPUMANTE NERA DRY

Vino spumante ottenuto da una particolare e attenta selezione delle nostre migliori uve di Glera.
Di spiccata eleganza e molto gradevole, con intensi profumi fruttati e dal gusto morbido.
Disponibile anche nella forma Magnum (1,5 lt).
Va servito fresco a 8°-10° C.
Alcool 11,5% Vol.
Zuccheri Residui 24 gr/l
Acidità 6,00 gr/l
Pressione 5,5 Bar

MILLESIMATO
VALDOBBIADENE PROSECCO
SUPERIORE DOCG
SPUMANTE NERA BRUT

A sparkling wine originated from a special and careful selection of our best Glera grapes.
A very elegant and pleasant wine, with an intense fruity bouquet and a dry taste.
The Magnum bottle (1,5 lt) and 1/2 bottle (0,375 lt) is available as well.
We advise you to serve this wine at 8°-10° C.
Alcohol 11,5% Vol.
Residual sugar 12 gr/l
Acidity 6,00 gr/l
Pressure 5,5 Bar

MILLESIMATO
VALDOBBIADENE PROSECCO
SUPERIORE DOCG
SPUMANTE NERA DRY

A sparkling wine originated from a special and careful selection of our best Glera grapes.
A very elegant and pleasant wine, with an intense fruity bouquet and a soft taste.
The Magnum bottle (1,5 lt) is available as well.
We advise you to serve this wine at 8°-10° C.
Alcohol 11,5% Vol.
Residual sugar 24 gr/l
Acidity 6,00 gr/l
Pressure 5,5 Bar

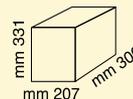
MILLESIMATO
VALDOBBIADENE PROSECCO
SUPERIORE DOCG
SPUMANTE NERA BRUT

Ein Schaumwein hergestellt aus einer speziell dafür getroffenen, sehr sorgfältigen Auswahl unserer besten Glera-Trauben.
Er ist von ausgeprägter Eleganz und sehr angenehm im Mund, sehr fruchtig und mit trockenem Geschmack.
Verfügbar auch in der Magnum-Flasche (1,5 lt), und 1/2 Flasche (0,375 lt).
Servieren Sie diesen Wein kühl bei einer Temperatur von 8°-10°C.
Alkoholgehalt 11,5% Vol.
Restsüsse 12 gr/l
Säure 6,00 gr/l
Druck 5,5 Bar

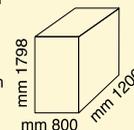
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Er ist von ausgeprägter Eleganz und sehr angenehm im Mund, sehr fruchtig und mit mildem Geschmack.
Verfügbar auch in der Magnum-Flasche (1,5 lt).
Servieren Sie diesen Wein kühl bei einer Temperatur von 8°-10°C.
Alkoholgehalt 11,5% Vol.
Restsüsse 24 gr/l
Säure 6,00 gr/l
Druck 5,5 Bar

1 Cartone / Box / Kiste
6 Bottiglie / Bottles / Flaschen
Kg 10,50



1 Pallet
70 (14x5) Cartoni / Boxes / Kisten
Kg 760



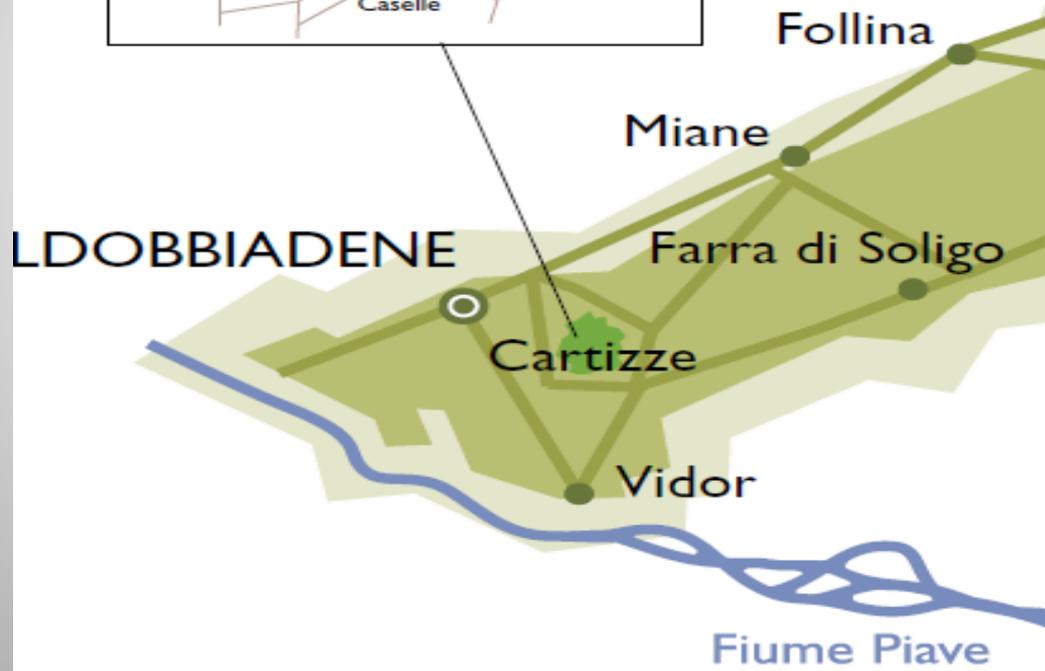

DE FAVERI

DE FAVERI SPUMANTE S.r.l. via G. Sartori, 21 - 31020 Bosco di Vidor (TV) tel. 0423-987673 fax 0423-987933
info@defaverispumanti.it www.defaverispumanti.it



- Otreval is the highest vineyard located within the Rive di Guia (“Rive” derives for the dialect name for the steep hillside vineyards that mark the area) with the highest temperature excursions within the entire docg. Soil is very compact, almost clay like substrata with a sandstone topsoil, many marine fossils are visible in the area. Grapes harvested from Otreval are late ripening, with high sugar content and higher than average acidity. In Otreval fermentation is completely finished leaving 0 residual sugars in the wine.
- **VINEYARD LOCATION** Guia “Rive di Guia” in Valdobbiadene
VARIETALS Old vineyards of Glera and Verdiso.
TRELLISING Double arched cane.
HARVEST TIME First ten days of September.
- **ALCOHOL** 12%
RESIDUAL SUGAR 0 g/l.
TOTAL ACIDITY 5,9 g/l.
TOTAL SULFUR 84 mg/l.
- **COLOR** Straw yellow with greenish hues.
PERLAGE Very fine with good consistency and persistence.
AROMAS Starts floral and as it opens it becomes increasingly fruitier and fuller. More complex than a typical Prosecco with Nashi pear, bread crust and chalky notes together with the typical white flower and apple notes of Prosecco.
TASTE Intense freshness with more structure than most Proseccos. Savory and with great sapidity.
-
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Cartizze area



The Cartizze Sub-Zone

- Legendary site long known as the “Grand Cru” of Prosecco; actually a subzone of 107 hectares with 140 proprietors. An entire south-facing hillside amidst the hamlets of San Pietro di Barbozza, Santo Stefano and Saccol in the township of Valdobbiadene. Very steep slope from 300 meters down to the valley floor. Many different facets & micro-terroirs: **ancient soils comprised of marls, moraines, and sandstone**. Floral, mineral, aromatic herbs.
- Part of its fame came from the fact that, due to exceptional exposition, buds tended to open here first and be picked last, resulting in exceptional ripeness = lots of residual sugar after fermentation. Even after the diffusion of the autoclave, wines from Cartizze are typically made in the dry (17-32 g/l) style.



LE COLTURE

Cartizze

Valdobbiadene D.O.C.G. Spumante Superiore di Cartizze

È una sottodenominazione che interessa un'area molto ristretta di vigneto posta nel comune di Valdobbiadene tra le colline più scoscese di S. Stefano e Saccol. Un piccolo anfiteatro costituito da terreni di marne, arenarie ed argille fa sì che il Glera raggiunga una maturazione piena, che garantisce una concentrazione di aromi inusuale. Lo spumante, pur mantenendo la freschezza del Prosecco, diventa più amabile, denso di profumi che ricordano la frutta bianca, l'albicocca e la pesca e che sfumano in una nota di fiori di agrumi e rosa. Il sapore più morbido prolunga la persistenza dell'aroma e lo rende il vino ideale per il dessert ricercato. Presenta colore giallo paglierino scarico, perlage minuto e persistente, profumo intenso e sapore fruttato e amabile.

Servire a 8/10 °C. Vendemmia: da metà settembre a metà ottobre, leggermente tardiva.

Vinificazione: pressatura soffice delle uve, fermentazione del mosto in assenza di bucce a temperatura controllata.

La presa di spuma avviene con metodo charmat con rifermentazione in autoclave, speciale recipienti a tenuta di pressione e a temperatura controllata per circa 30 gg.

Pressione in bottiglia: 4.5 atm.

Alcol 11% vol. / Zuccheri residui 23 g/l

Bottiglie da 0.75 lt.

Valdobbiadene DOCG Spumante Superiore di Cartizze is a sub-denomination covering a very small area of vineyards located in Valdobbiadene among the steepest hills of Santo Stefano and Saccol; a tiny amphitheatre consisting of marl, sandstone and clay soils that allows Glera grapes achieving full maturation and which, moreover, guarantee an unusual concentration of aromas. In this case the sparkling wine, whilst maintaining the freshness of Prosecco, becomes sweeter, encapsulating a special abundance of perfumes reminding the flavour of soft fruits like apricots and peaches, which then blend into a hint of orange flowers and roses.

This gentler flavour extends the persistence of the aroma making Cartizze the ideal choice to accompany a special dessert.

It has a pale straw yellow colour, a thin and persistent perlage, an intense aroma and a sweet and fruity flavour.

To be served at a temperature of 8/10 °C.

The grapes are harvested from mid-September until mid-October, slightly late.

Vinification: soft pressing of the grapes, fermentation of the must in the absence of skins, at a controlled temperature. After removing the accumulated foam the second fermentation

with Charmat method takes place in closed steel vats at a controlled temperature, in approximately 30 days.

Bottle pressure: 4.5 atm. Analytical data: Alcohol 11% vol. - Residual sugar 23 g/l

Available in 0.75 l. bottles

Der Valdobbiadene DOCG Superiore di Cartizze Schaumwein ist eine Untergruppierung der Ursprungsbezeichnung, welche sich auf ein sehr begrenztes Weinanbaugebiet bezieht, das in der Gemeinde Valdobbiadene zwischen den steilsten Hängen von S. Stefano und Saccol liegt. Ein kleines Amphitheater aus Mergel, Sandstein und Lehm, wodurch die Glera Trauben voll ausreifen und eine Konzentration von ungewöhnlichen Aromen garantiert. Der Schaumwein wird lieblicher, verströmt intensivere Düfte, die an weißes Obst wie Aprikose und Pfirsich erinnern, die leicht in Zitrusblüten- und Rosenduft übergehen und dennoch behält er die Frische des Prosecco bei. Der weichere Geschmack verlängert das Verweilen des Aromas und macht diesen Wein zum idealen Begleiter auseresener Desserts.

Die Farbe ist leicht strohgelb, die Perlen sind fein und persistent, Aroma und Geschmack sind intensiv fruchtig und weich. Bei 8/10°C servieren. Weinlese von Mitte September bis Mitte Oktober, etwas später.

Weingewinnung: leichtes Auspressen der Trauben, Fermentierung des Mosts ohne Haut bei kontrollierter Temperatur. Schaumgewinnung: Neuferrmentierung in geschlossenen Edelstahlbehältern (Charmat-Methode) bei kontrollierter Temperatur, für ca. 30 Tage.

Druck in der Flasche: 4,5 atm. Analysedaten: Alkohol 11% vol / Restzucker 23 g/l

Flaschen zu 0,75 L.





A Fondo - Prosecco DOCG frizzante

origine

Dalle nostre colline la fermentazione in bottiglia tradizionale da uve Glera

come lo facciamo

Dopo la prima fermentazione con malolattica viene fatto decantare e per togliere le fecce grosse. Rimane sulle fecce nobili per 4 mesi, poi filtrato prima del tiraggio in bottiglia con aggiunta di lieviti e mosto, rifementazione spontanea in bottiglia. da scara " are.

terreno

Il suolo è argilloso calcareo, ricco dei residui di morena glaciale dell'antico ghiacciaio del Piave. L'altitudine media è di 190 m s.l.m.. La vendemmia viene effettuata nella seconda metà di settembre e la resa media è di 70 hL/Ha. Il clima è temperato, con inverni freddi ed estati calde ma con buona ventilazione, non afose. Notevole è l'escursione termica, specialmente nel periodo estivo.

come lo vedi

Giallo paglierino scarico, con una velatura tipica di questa tipologia#

come lo annusi

all'inizio mela verde, pesca bianca, litchi, menta bianca, forsizia, caprifoglio#

come lo gusti

sapido, pastoso, equilibrato e persistente#

come lo bevi

Alcol 11% vol.; Zuccheri 0 g/#

Acidità totale: 6 g/l #

Pressione: 2,5 bar; Estratto 21,60 g/#

Solforosa libera: 2 mg/l#

come lo abbini

a una cena con il tuo migliore amico



IX.The Future



The future is always hard to predict—one could have scarcely imagined that the little bubbly wine from the hills of Conegliano Valdobbiadene would go on to conquer the world. But in many ways Prosecco is a victim of its own success: Most everyone who drinks wine knows it, but most have developed well-defined ideas of what it is—and isn't—without really having had a chance to discover the classic area is capable of. The legislative changes of 2009 were absolutely necessary to protect and preserve Prosecco, but they created some difficulties too, especially for producers in Conegliano Valdobbiadene.

The biggest problem is the fact that most consumers are not aware there is more than one Prosecco, much less what the critical differences between them are. And most salespeople and even many wine professionals are not adequately equipped to explain it to them.

Inevitably, the hand-crafted DOCG Prosecco that comes from the steep hills with the unpronounceable name, and usually costs a few dollars more suffers. But there may be a silver lining:

Because DOCG producers—with limited growing area, lower yields and extremely high cost of production—cannot compete with DOC on price (not to mention profit margins), more and more of them are seeking to explore the particularities of their diverse growing area and long viticultural tradition, and find new ways of expressing them in their wines. Only by focusing on what is truly unique to the ConVal area can they hope to survive and prosper in today's marketplace.

It's an exciting time in the hills of Conegliano Valdobbiadene and everyone who loves wine stands to benefit by their successful efforts.

Please help spread the word about what makes
Conegliano Valdobbiadene Prosecco DOCG special.

GRAZIE!



PROSECCO SUPERIORE
DAL 1876