

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 (mostly indigenous) 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

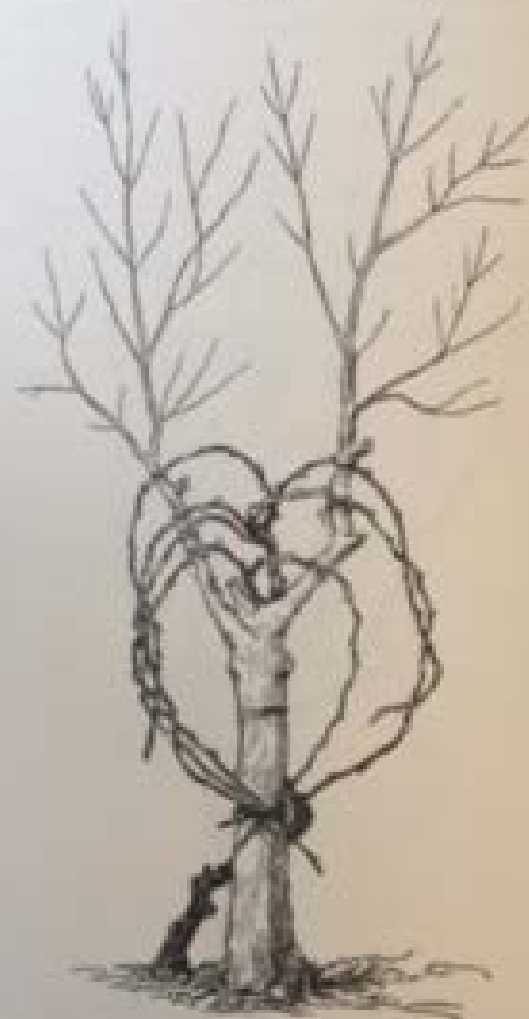
PER
ANGELO VIANELLO
Professore di Agronomia
e
ANTONIO DELL'CARPENÈ
*Professore di Chimica
e Chimico-Tecnico della Scuola Polytechnica Triestina*

Se di figure inserite nel testo si usa l'arte tipografica esecutiva della Stereotipia di Torino.



ROMA TORINO FIRENZE
ERMANN O LOESCHER
—
1874

Fig. 2.



- 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....

Feel RICH®

NEU

PRICKELND. FRISCH.
EISKALT GENIESSEN.

PARIS HILTON
The RICH™ Girl

A full-page advertisement featuring Paris Hilton. She is lying down, wearing a shimmering, sequined gold dress, with her long blonde hair fanned out. She is holding a small, chilled can of RICH Prosecco in her right hand. To her right, a larger can of RICH Prosecco is shown, condensation droplets on its surface. The background is a textured, golden mesh. The can labels include 'VINO FRIZZANTE', 'RICH PROSECCO', and 'PROSECCO A.D. ITALIA'.

RICH® Prosecco

IT'S MORE THAN A DRINK. IT'S A FEELING.



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 used for the growing area(s).

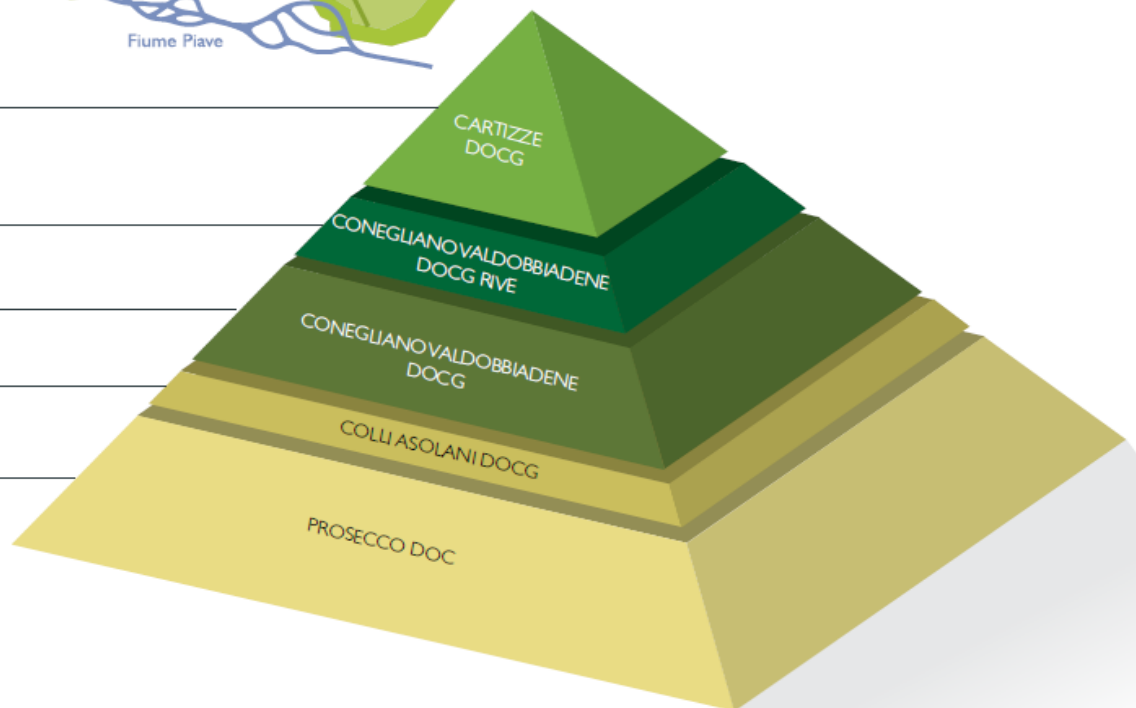
V. The World of Prosecco



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)



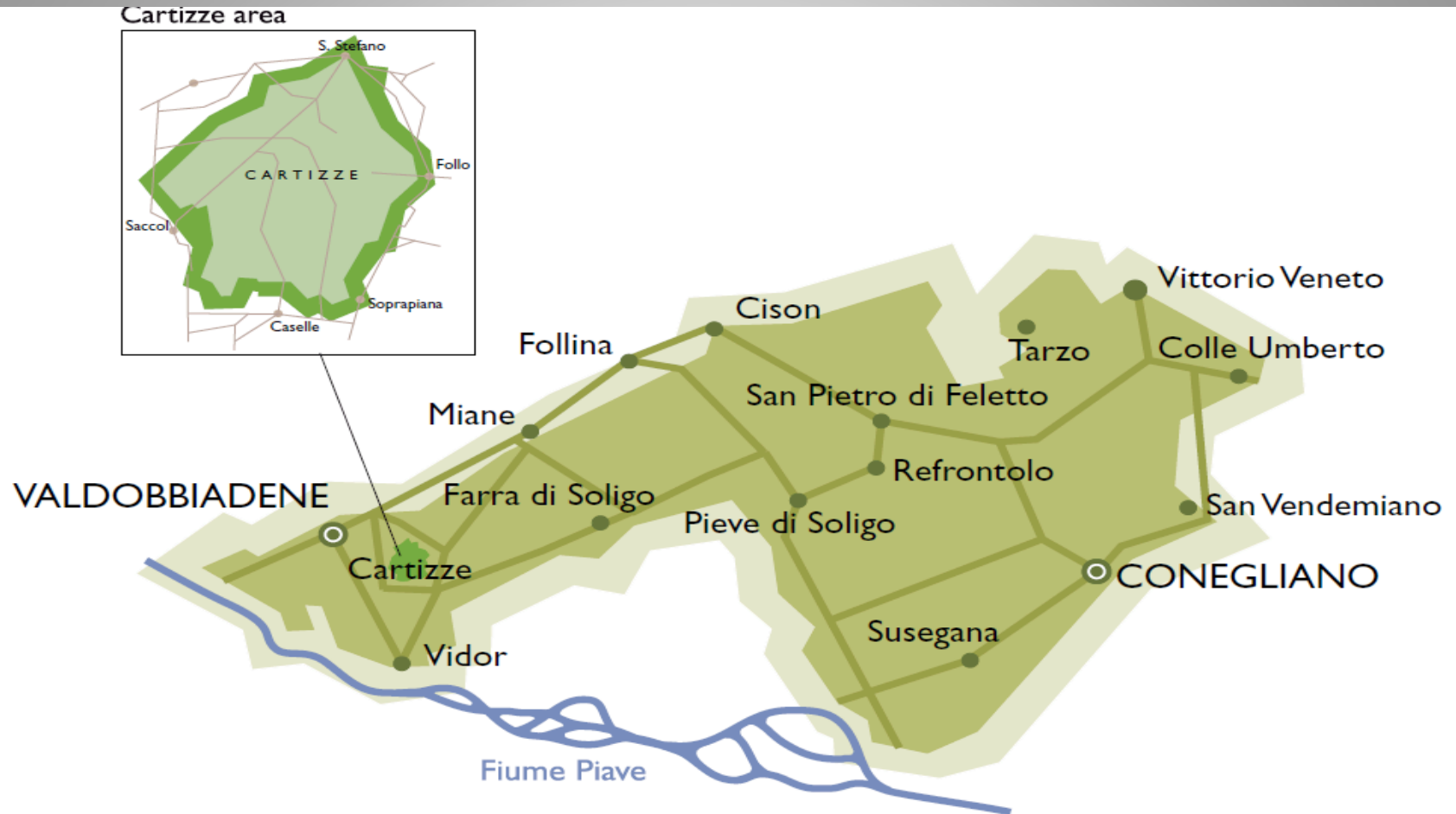
	Conegliano Valdobbiadene D.O.C.G.	Prosecco D.O.C.
Production (in bottles)	83.698.000	355.000.000
Production area (ha)	7.191	20.000
Sparkling wine producers	183	356

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.



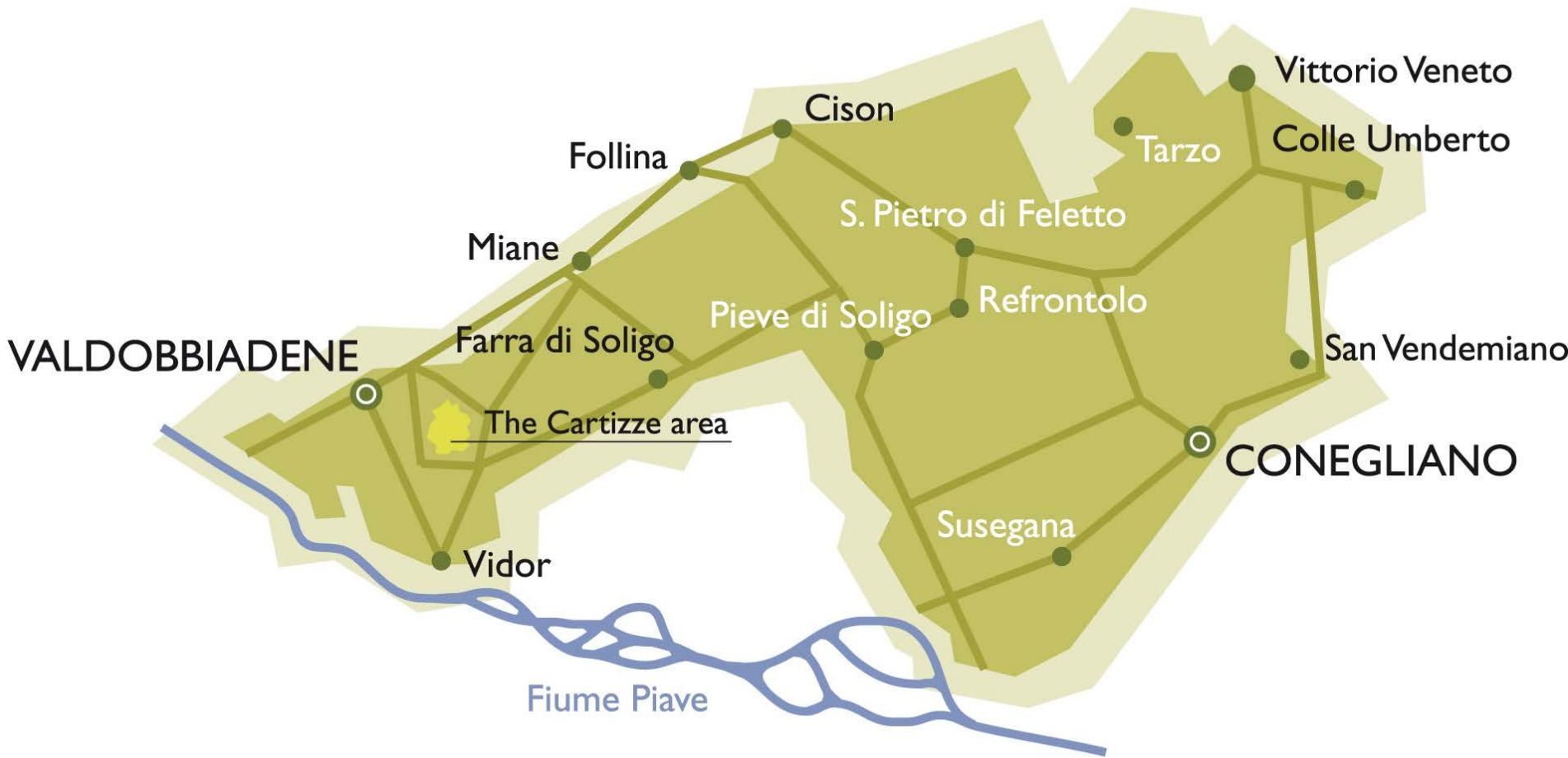
Consorzio di Tutela



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 relatively 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





"CORDERIE"

VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G. VINO SPUMANTE EXTRA DRY



✓ ZONA DI PRODUZIONE

In tenuta Astoria sui terreni collinari a circa 150 m. s.l.m.

Vigneti orientati a est-ovest e nord-sud con 3000/4000 ceppi per ettaro; viti con 8-18 anni di età.

Produzione media di 3/4 kg. per ceppo pari a 120/130 q.li per ettaro.

Uve: Glera.

Sistema di allevamento: Sylvoz.

✓ TECNOLOGIA

La vendemmia avviene manualmente in settembre/ottobre con le uve al massimo equilibrio chimico/organoleptico a cui fanno seguito la pressatura soffice e la decantazione statica del mosto. La sua fermentazione primaria avviene in recipienti di acciaio a 18/19 °C con lieviti selezionati autoctoni. Il vino nuovo viene mantenuto sulla "feccia nobile" per un mese, poi reso limpido e travasato nella autoclave per la presa di spuma. La rifermentazione avviene a 16/18 °C sempre con lieviti selezionati e dura circa 25/30 giorni; fa seguito un periodo di affinamento sui lieviti per qualche giorno. Si procede poi all'imbottigliamento e al riposo in bottiglia per qualche settimana.

✓ CARATTERISTICHE ORGANOLETTICHE

Perlage: minuto e persistente.

Colore: giallo paglierino chiaro.

Odore: elegante, netto, fruttato per tipico aroma.

Sapore: caratteristico, gradevolmente acidulo, armonico.

✓ CARATTERISTICHE CHIMICHE

Alcole effettivo, % vol. 10,50 - 11,50

Zuccheri, g/l 13,50 - 14,50

Acidità totale, g/l 5,50 - 6,50

✓ TEMPERATURA DI SERVIZIO

6 - 6° C, stappato al momento.

✓ MODALITÀ DI CONSERVAZIONE

Conservare in luogo fresco, asciutto ed al riparo da fonti di luce e calore.

✓ COME INDICARE SULLA CARTA DEI VINI

Spumante "Corderie" Valdobbiadene Prosecco Superiore D.O.C.G. - Astoria

Astoria - 105 [t:0,75], 109 [t:1,50],
111 [t:3,00]





Italia

Veneto

Area Prosecco
DOCG

COL DI MANZA - Biodynamic Grapes



Denomination:	Conegliano Valdobbiadene Prosecco Superiore DOCG Millesimato made with biodynamic grapes
Type:	Spumante Extra Dry
Grapes:	100% Glera
First year of production:	2005
Area:	Farra di Soligo - Treviso - Veneto

the vineyard

Soil type:	sandy and calcareous
Altitude and exposure:	250 mt a.s.l. - south exposure
Vineyards age:	18 years
Yield:	130 q/ha
Breeding system:	sylvoz
Harvest:	hand picking

the cellar

Vinification:	in white, using the Charmat method. The wine undergoes secondary fermentation in stainless steel tanks. Version Extra Dry.
Volume:	11.5% vol.
Sugar:	17 g/l

the tasting

Colour:	pale straw yellow
Flavour:	floral with flavours of peach, yellow rose and white wisteria
Taste:	harmonic and persistent

the service

Food pairing:	seafood soups, Shrimp Tempura white meat such as chicken. Pasta with delicate sauces. Fresh cheese. Try with...seared ahi tuna!
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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.



PAIRING SUGGESTIONS

Well-suited to important occasions, it makes an excellent accompaniment to desserts, cakes, pastries, fruit salads and tarts. Also matches admirably with shellfish and elegant fish dishes.

Luxury Cartizze DOCG

Founded in 1887 by Francesco Mionetto in the small village of Valdobbiadene, Mionetto has an established reputation for quality, tradition and innovation. In the heart of the Prosecco region, Mionetto produces exceptional wines with consistent national and international acclaim.

PRODUCTION AREA

Cartizze, a micro-zone inside DOCG Area of Conegliano-Valdobbiadene.

GRAPE VARIETY

Glera

HARVEST PERIOD

Grapes are harvested in late September

VINIFICATION

Wine made from the soft pressing of the grapes with must separated from the skins. Secondary fermentation (Charmat method) in temperature-controlled stainless steel.

SENSORY PROFILE

APPEARANCE: Golden bright reflection with a fine, intense perlage

AROMA: Attractive nose reminiscent of apple and pear with hints of citrus

PALATE: Soft, creamy and fresh with an aftertaste of sugared almonds

TECHNICAL DATA

ALCOHOL: 11%

ACIDITY: 5.8 - 6 g/l

SUGAR: 24 - 26 g/l

FORMAT: 750 ml





Technical Sheet

Name	VIGNETO GIARDINO Dry Valdobbiadene Prosecco Superiore Rive di Colbaltaldo		
Classification	Denominazione di Origine Controllata e Garantita (DOCG) Rive are, in local dialect, vineyards located on hills.		
Style	Sparkling		
Grape Varieties	Glera		
Viticultural area	Giardino vineyard, in the Colbaltaldo area of the Vidor <i>comune</i> .		
Average altitude	200 - 250 m.		
Soils profile	Soils are clayey, over calcareous rock, low-nutrient and fairly shallow, well-drained.		
Aspect	Steep-sloped hill, with vines contoured to the slope, forming an amphitheatre, facing south.		
Climate	Moderate temperatures with cold winters and warm, dry summers. Average rainfall: 1250 mm, with heaviest fall in June and November, lightest in January and August.		
	Solar radiation, April-October: 92,745 cal/cm ² .		
Training system	Double Archer, Cappelletta		
Vine density	2,500 - 3,500 per hectare		
Yield	Maximum 130 quintals per hectare		
Harvest period	September 20 - October 10		
Vinification	Light pressing with bladder presses, settling of must, fermentation at controlled temperatures (17-19°C) with cultured yeasts. Contact with fine lees in stainless steel for three months.		
	"Metodo Italiano" in steel pressure tanks.		
	Second fermentation temperature 15-17°C. Cold tartrate stabilisation (-4°C).		
	Tight filtration before bottling to remove spent yeast from the sparkling wine.		
	Cycle length: Approx. 40 days.		
Technical data	Alcohol	11% vol.	
	Sugar	19-21 g/l	
	Total acidity	6 g/l	
	pH	3.20	
	Atmospheres	4.80 / 5.00 bar	
Sensory profile	Presentation: Straw yellow. Creamy mousse and delicate, long-lasting bead.		
	Nose: Admirably rich, intense, and harmonious. Lovely, crisp spiciness with hints of apple and peach, plus wisteria and acacia blossom.		
	Palate: Rich, forward fruitiness, with supple, velvety mouthfeel. Admirable fullness and length, closely mirroring the nose. A wine of great balance and elegance.		
Food recommendations	Excellent aperitif, perfect for all social occasions, especially festive gatherings. Matches well with dry pastries, focaccia breads, fruit tarts and fresh fruits, especially peach and melon.		
Serving temperature	Chill to 7-8° C before serving. An ice bucket is the perfect presentation.		
Serving glass	White wine glass, medium-wide. Avoid using tall, slender flutes: while they maximize enjoyment of the bead, they inhibit release of the wine's bouquet.		
Cellaring	Store away from heat and light, but not in the refrigerator.		
Optimal time to enjoy	Vigneto Giardino Dry displays its truest characteristics—crisp, fresh, and fruity—if consumed in the year after vintage. However, in the following years, if cellared under proper conditions, intensity of flavours and fruitiness will lessen somewhat, but the wine-lover may be pleasantly surprised by a greater complexity on nose and palate.		

Vigneto Giardino spum. scheda tecnica Rev.02/2010



AT THE VERY SOURCE OF PROSECCO



BRUT

Valdobbiadene Prosecco Superiore D.O.C.G. Brut

A superior toast, guaranteed

Limited production of select grapes, early harvest and fermentation in low temperature autoclaves to heighten delicacy and flavour. A sparkling wine with a rich, elegant personality, thanks to the aroma of wild flowers and the pleasantly silky taste.

TECHNICAL DATA

colour	pale straw-yellow
perlage	minute, fine and persistent
fragrance	fine and elegant, with an emergence of notes of yellow apples, pear, wisteria and wild flowers
tasting notes	pleasantly acidulous, fruity and silky. Its harmony is completed by a rich, fine flavour
alcohol content	11.5 % vol
sugar content	8 g/l
total acidity	6 g/l
pH	3.20
dry extract	18 g/l
pressure	5 bar
wine and food pairing	excellent as an aperitif but also very well suited as an accompanying wine for a complete meal
how to serve	in a crystal glass at 8° C
storage	keep in a cool, dry, dark environment. Store in a refrigerator for shorts periods only
wine list	Valdobbiadene Prosecco Superiore D.O.C.G. Brut Borgoluce, Susegana (Treviso)

PRODUCTION

grape varieties	Glera
grape production area	the hills between Valdobbiadene, Susegana and Collalto
average altitude of the vineyards	200-300 metres a.s.l.
exposure of the vineyards	Est, South-Est
type of terrain	hills of morainic origin and clay soils with a high concentration of calcium carbonate
climate	temperate, with summers that are hot but not close and oppressive. Average annual thermal excursion: 20-21°
training systems	'doppio capovolto' and Sylvoz methods
grape-harvesting period	September
vinification technique	soft pressing of the whole grapes is followed by slow fermentation with carefully selected yeasts at 10°C. Ageing on 'fine lees' for 4 months
prise de mousse	charmat method, with refermentation in autoclaves at 15-16° C, cold stabilization at - 1°C, micro-filtering before bottling to separate the yeasts from the wine
duration of the cycle	35 days. The wines remain in the cellars for 30 days after bottling



BORGOLUCE

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Castello di San Salvatore

Rive di Collalto





Valdobbiadene Prosecco Superiore D.O.C.G. Brut

Fragranza pulita, carica di note fresche e delicate

VITIGNI

Glera e una piccola percentuale di vecchie varietà.

ZONA DI PRODUZIONE

Colline di San Gallo (Soligo)

ALTITUDINE

Da 250 m a 315 m slm

VINIFICAZIONE

Base spumante ottenuta da una vinificazione in bianco, pressatura soffice e fermentazione a temperatura controllata. Rifermentazione col metodo Martinotti in autoclave per 40 giorni.

CARATTERISTICHE ORGANOLETICHE

Colore: giallo paglierino con riflessi verdognoli.

Profumo: armonico e delicato con sentori floreali di acacia e glicine, e fruttati, in particolare mela golden, pera e pesca.

Sapore: fresco e armonico accompagnato da un perlage cremoso.

DATI ANALITICI

Alcol: 11% vol.

Residuo zuccherino: 6,5 gr/l

Acidità: 5,5 gr/l

TIPO DI CONSUMO

Ideale per il momento dell'aperitivo, accompagna molto bene anche antipasti e primi di pesce e verdure. L'effervescenza abbinata ad una buona amabilità permette di assaporare al meglio dolci di pasticceria a fine pasto.

Va servito su calici alla temperatura di 8-10 °C.

VECCHIE VITI

VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G. BRUT

ITA

"Questo vino, tratto da Vecchie Viti di Valdobbiadene, le più belle e longeve Prosecche, Bianchette, Verdisi e Perere, vuole essere un omaggio alla nostra terra e alla memoria degli uomini e delle donne che con le loro mani e il loro cuore la resero unica e feconda".

Abbiamo scelto il nome di Vecchie Viti perché questo vino deriva da singole viti sparse per tutto il territorio di Valdobbiadene e non da un unico vigneto.

Naturalmente è difficile determinare con assoluta precisione l'età di queste piante, ma possiamo affermare che è compresa tra gli 80 e 100 anni circa. Per giungere a produrre questo vino è stata necessaria la collaborazione di numerosi agricoltori, proprietari dei più bei vigneti di San Pietro, Santo Stefano, Cartizze, Guia e Saccol.

Durante l'inverno e la primavera vengono selezionate duemilacinquecento viti vecchie dalle quali si otterranno circa 5000 bottiglie.

Il vino ottenuto dopo la prima fermentazione e i travasi rimane a maturare sulla sua feccia fine sino a primavera, quando entra in autoclave. La presa di spuma avviene molto lentamente, con tutte le cure necessarie, e poi ancora lo spumante riposa sui lieviti sino a pochi giorni prima dell'imbottigliamento, che si effettua nel giugno successivo.

Uve da cui è prodotto

Glera (tradizionalmente chiamata Prosecco) 90%,
Verdisi 6%, Bianchetta 2% e Perera 2%.

"Vitis etiam provectoris aetatis facit uvas meliores et melius vinum, sed facit uvas pauciores proportionem suae quantitatis quam juvenis". Alberto Magno (1193-1280)

ENG

"This wine, obtained from the Old Vines of Valdobbiadene, the most beautiful and long-lived Proseccos, Bianchettes, Verdisi and Perere, would be a tribute to our country and to the memory of all men and women who, with their hands and their heart, made it an extraordinary and fertile land".

We named this wine "Vecchie Viti" (Old Vines) because it is the fruit of grapes coming from old vines scattered all over the hills of Valdobbiadene's territory and not from a single vineyard. Of course, it is difficult to determine with absolute precision the age of these vines, but we can say that they are between 80 and 100 years old. To produce this wine we need the cooperation of numerous farmers, owners of the best vineyards in San Pietro, Santo Stefano, Cartizze, Guia and Saccol.

In winter and in spring we select about 2500 old vines that give us altogether about 5000 bottles. The wine obtained from the first fermentation, after some decanting-operations, is left together with the yeasts until spring and then it is transferred into the pressure-vat. The second fermentation is carried on slowly, with great care, and then the wine is left in contact with the yeast until a few days before the bottling, that is made at the end of June.

Grape Variety

Glera (traditionally called Prosecco) 90%,
Verdisi 6%, Bianchetta 2% and Perera 2%









BiancaVigna

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Conegliano Valdobbiadene Docg Brut Rive

Prosecco Superiore Rive di Soligo Millesimato, 100% Glera

Zona di Produzione: colline di San Gallo a Valdobbiadene

Terreno: argilloso, calcareo, subalcalino

Vendemmia: manuale

Vinificazione: pressatura soffice delle uve, devantazione statica e fermentazione a temperatura controllata

Affinamento: in serbatoi inox, a contatto con la feccia nobile

Presa di Spuma: rifermentazione in autoclave (cuvée close) a temperatura controllata con fermenti selezionati durata 100 giorni. Stabilizzazione tartarica a freddo

Imbottigliamento: isobarico, previa filtrazione sterile

Colore: giallo paglierino con riflessi verdognoli, perlage fine e persistente

Profumo: caratteristico, fruttato, di mela e frutta bianca.

Sapore: cremoso, secco, con retrogusto piacevolmente acidulo e fruttato

Acidità: 5,0 g/l

Amabilità: 4 g/l

Formato: bottiglia da 0,75 lt

Grado Alcolico: 11,5% vol

BIANCAVIGNA

Proprietà / Fondatori

Famiglie Cuzzoli e Moschetta

Inizio Attività 2004

Vitivinicoltura Tradizionale

Ettari 28,5

Bottiglie prodotte 500.000

Indirizzo Via Montenero, 8/c-

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BiancaVigna

Ogliano - Conegliano (Treviso, Veneto)

Nasce nel 2004 da un'idea di Elena Moschetta che coinvolge il fratello Enrico, enologo, e la famiglia Cuzzoli in un progetto vitivinicolo volto alla qualità. L'azienda conta circa 30 ettari vitati tutti in collina e dunque può avvalersi di uve di grande qualità e potenziale. Nell'alta Marca Trevigiana, tra Conegliano, città del Cima, Pieve di Soligo, capoluogo del Quartier del Piave e Valdobbiadene, protagonista assoluta della storia del prosecco, BiancaVigna coltiva le proprie vigne o acquista alcune partite di uva cercando di portare nelle sue bottiglie qualcosa di ognuno di questi luoghi in un mix ideale di umori e sapori che alla fine siano lo specchio della propria storia. Tradizione e innovazione questo il motto della giovane azienda, che in pochissimi anni si è imposta per il rigore qualitativo e per la costanza produttiva, con vini molto minerali e poco dosati. La nuova cantina di Ogliano, nel mezzo delle Colline di Conegliano, una struttura in equilibrio con il paesaggio, dentro e fuori, frutto di un'architettura sostenibile nel rispetto per le tradizioni del territorio, è dal gennaio 2016 la nuova casa di BiancaVigna ed il punto di partenza per le prossime nuove sfide.

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