

DIAMONDS IN THE ROUGH

The Many Facets of Conegliano Valdobbiadene Prosecco

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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

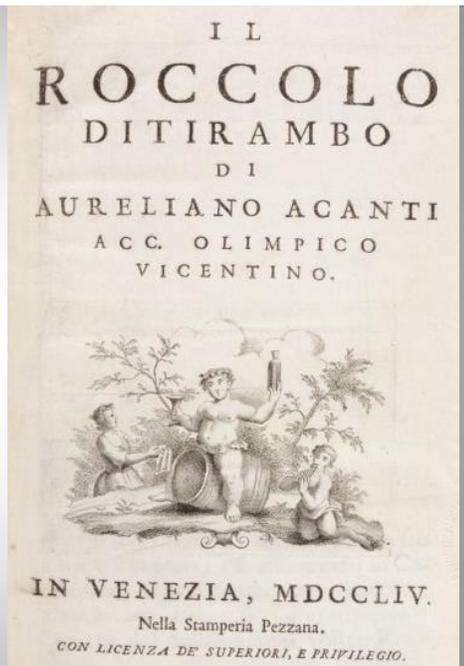


- Some people believe the wine 'Prosecco' is actually the same as the wine Pucinum that was praised by the Ancient Romans.
- The first known mention of the name is attributed to an English traveler named Fynes Moryson who visited the region in 1593:
- "Histria [the Istrian Peninsula comprised of Slovenia, Croatia and Italy] is divided into Forum Julii, and Histria [Trieste] proper. Here grows the wine Pucinum , now called Prosecho, much celebrated by Pliny".

- The name is thought to be of Slovenian origin, derived from *prosek*, a dialectical term for 'path cut through the woods'. The 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 over a thousand years. 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 *// Rocolo Ditirambo* published in 1754:

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



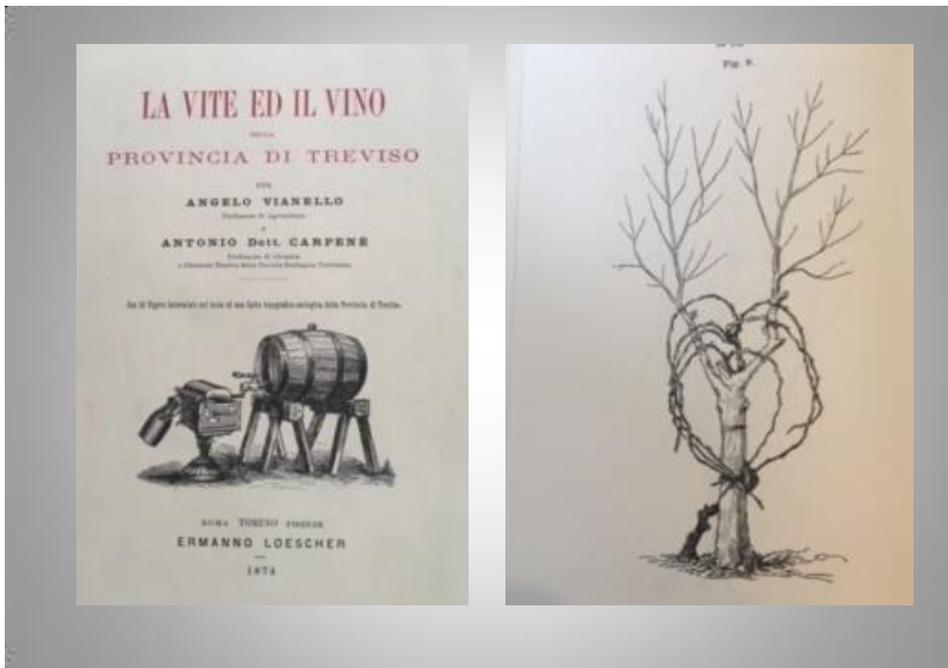
III. The Past: Modern History



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

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



The chief objective of the school (besides teaching the area's young people a viable skill) was to improve and better organize what was then a rather haphazard rural winemaking industry.

Winemaking practices were fairly primitive and, given typically cold temperatures following harvest, it was not unusual for fermentation to stop prematurely and for wines to spontaneously re-ferment in bottle or cask when temperatures warmed in the spring.

- 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 around 1910. Shortly thereafter WW I broke out.
- It was not until the economic resurgence of Italy following WW II in the mid-1950s and '60s that the autoclave became diffused throughout the area of Conegliano Valdobbiadene and the modern day wine industry was born.

- Up to this point, most wine produced in Conegliano Valdobbiadene, both still and fizzy, was either consumed in the area or exported to Venice and served in wine bars.

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

- The Bellini cocktail (Prosecco and fresh peach nectar) 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.

- The Bellini arrived in America in the 1970s like a sort of Trojan Horse that took the country by storm. And it was in this way that 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 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

- 2009 was a decisive year for Prosecco. By this time they wine was well known throughout the world and growing rapidly in popularity. But there was a problem: the name was not officially recognized outside Italy and was not legally tied to its specific area of origin, which left it wide open to counterfeit and abuse.
- Another problem was that 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:

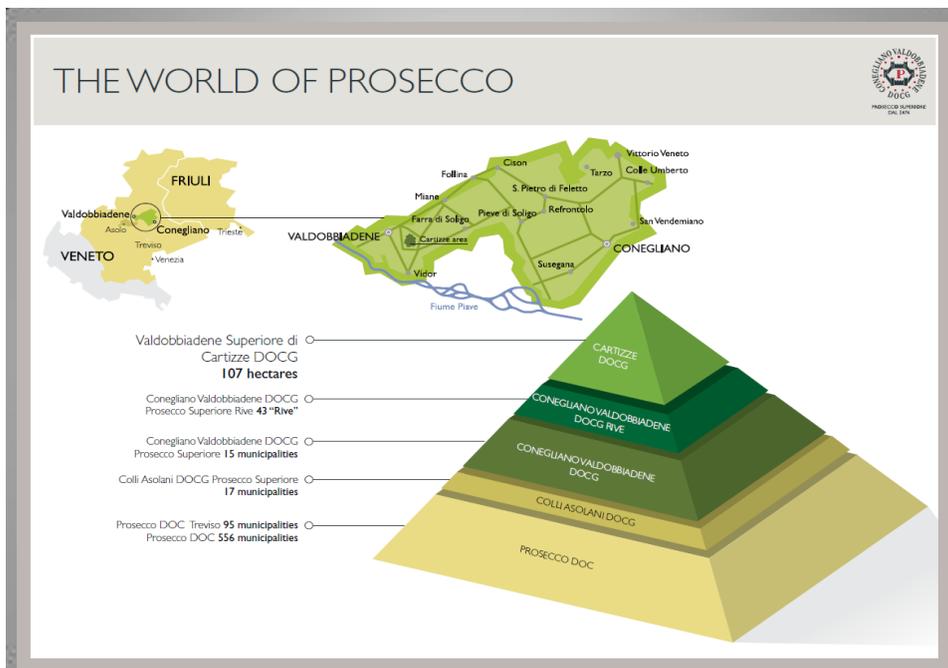
A Year of Decisive Change for Prosecco

Three major things happened:

1. An entirely new and appellation called Prosecco DOC was created spanning.
2. The classic Prosecco territory of Conegliano Valdobbiadene was upgraded to DOCG status.
3. The name of the principal grape variety—Prosecco—was changed to Glera (an historical synonym) so the well-known name could be given to the growing area.

V. The World of Prosecco





THE WORLD OF PROSECCO (2015 FIGURES)

CONSIGLIO VALDOBBIADENE
DOCG
PROSECCO SUPERIORE
DAL 1968

| | 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 on 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 topography, whereas the DOC territory can be further expanded. (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 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 only earthen terraces.
- Almost all vineyard work must be done exclusively by hand; many sites are inaccessible to any machinery and must be brought 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.

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.

Rive di Ogliano (Conegliano)



Conegliano



The western section (Valdobbiadene) was for the most part unaffected by glacial activity and consists of very steep hills the contours of which have been 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 permitted 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 (13,000 kilos per hectare max instead of 13,500). There are currently 43 Rive.

VIII. THE WINES



The tasting consists of 9 wines in two flights.

The first flight, 1-4, consists of still wines representing each of the four principal indigenous grape varieties.

The second flight, 5-9, consists of

5. A wine sourced exclusively of grapes from carefully selected old vines of Valdobbiadene (blend of 3 indigenous varieties)
6. A wine made from grapes of a single parcel in the Rive di Colbertaldo (Blend of 3 indigenous varieties)
7. A wine re-fermented in bottle in the traditional method (sediment left in) (Blend of 4 indigenous varieties)
8. A wine re-fermented in bottle in the classic method (100% Glera)
9. A wine from an extremely old vintage (100% Glera)

Note: only two of these wines are currently available in the US, though most of the wineries have US importers. Special thanks to the wineries for making these unusual wines available for the SWE 2016 conference.



2. Verdiso Colli Trevigiani IGT Tranquillo 2015

Gregoletto

- **100% Verdiso:** Alv. 11.5% acidity 6.4 g/l
- From family-owned vineyards in the hills of Miane
- A very old family winery that traces its winemaking roots in the area back to 1600. Their real specialty is still wines and bottle-re-fermented wines in the traditional manner.
- Making spumante is a fairly recent development for Gregoletto: they do not own an autoclave and send their still wine out to be made sparkling.
- Name comes from Verde = green due to the bright green color of the ripe grapes.
- Pronounced acidity; sour, biting, dry. Tart green plum and sour melon flavors; slight salty slate finish. Feels almost tannic with firm backbone.
- Importer: Kermit Lynch, CA

GREGOLETTO

Est | 1600

TEL. 0438.97.0463 | FAX. 0438.97.43.08

STILL WINE VERDISO DEI COLLI TREVIGIANI IGT 2015



Grapes: harvested in family-owned vineyards located in the hills of Premosè di Milano (Conegliano – Valdobbiadene district).

Grape variety: 100% Verdiso

Harvest: by hand, using baskets carrying about 20 kg./each;
Yield: 15.000 kg./ha

Wine-making: off-skins, soft pneumatic pressing of destemmed grapes, static setting of the must for approx. 24 hours, fermentation at controlled temperature (18-20° C) using native yeasts.
Refinement in steel tanks by the natural yeast.

Organoleptic features:

Color: pale straw-yellow with greenish hints;

Flavor: delicate fruity and floral aroma.

Taste: harmonious and smooth taste, mildly alcoholic, structure and smoothness well-balanced, slightly sour.

Alcohol content: 11.5% vol.

Acidity: 6.4 g/l

Food-pairings: ideal with the appetizers, it can be drunk throughout the meal. It is particularly recommended with seafood first courses, herbs or peas risottos.

Storage: to be stored in a dark and cool place (bottle in inclined position).

Serving temperature: 10°C. in medium sized tulip-shaped flared glass.

GREGOLETTO AZIENDA AGRICOLA
Via San Martino, 83 - Premosè di Milano (TV)
Tel.: 0438 970463 info@gregoletto.com



Premaor di Miane



3. Perera Vino Bianco del Veneto IGT (2015) Marchiori

- **100% Perera:** Alc 10.5% unfiltered 1,330 bottles produced
- Ancient variety, also known as Uva della Madonna. Name Perera probably comes from the pear-like shape of the clusters.
- Irregular growing patterns and highly subject to Peronospera (downy mildew).
- Native yeast fermentation in large casks of acacia wood (once widely used in the area), which may contribute subtle nuttiness.
- Subtle golden yellow hue. Aromas of ripe pear, yellow plum, white flowers. Soft full palate, ripe pear, brioche, citrus peel, hint salty. Long finish.
- Marchiori is a small family winery located in the area known as Torri di Credazzo located in Farra di Soligo. Currently headed by the young Umberto Marchiori, the winery follows many practices of organic and biodynamic viticultural and are paying special attention to nuances of their vineyard holdings and championing 'lost' indigenous varieties.



Perera

The Valorization Of Our Vineyards' Age-old Varieties

A unique interpretation of the venerable Perera variety known, as far back as the 1700s, as the Uva della Madonna due to the fact that it retains its characteristics right up to the "Immacolata" on the 8th December, this variety has always been used as a base for sparkling wine in the hills of Conegliano Valdobbiadene DOCG because of its characteristic pear fragrance and acidity.

AGRONOMY

Soil: lean calcareous marl, Renewal of organic matter with green manure and compost.
Climate: cool and temperate with good rainfall (1.250 mm/year with peaks in June and November and lows in January and August); Upper Mediterranean solar radiation (up to September: 80.000 calories and 3.500h; of heat summation); low relative humidity; ventilation with large fluctuations in temperature between seasons.
Variety: 100% Perera
Altitude: 200-280 m a.s.l.
Position: hilly terraces.
Exposure: slope south-west.
Viticulture: sustainable low impact, in accordance with the Lunar calendar; 4000 vines/ha of double-arched cane; green manure.
Labour: 400 h/ha per year.
Harvesting: manually in crates, late September.

ENOLOGY

Pressing: conveyour sorted and briefly macerated; gravity juice separation with must separation.
Fermentation: thermo-controlled in stainless steel with indigenous yeasts, aged in steel casks for five months.
Bottling: soon the third spring moon of the year after the harvesting.
Analytical data: 10,5% vol. • 0,2 g/l sugar • 3,8 g/l acidity • 5,20 pH • 21 g/l extract.

SHARING

Appearance: pale yellow.
Aroma: opening fruit fragrances of pear and rose offset by notes of thyme, pennyroyal, and candied citrus, evolving over time to express sandalwood, pollen, and pink and white pepper.
Taste: extremely cool, dry, mineral, tart, tasty and refreshing; its finesse and complexity improving with bottle aging.
Production: 130 bottles • 0,75.
Storage: in a dark place at 16°, avoid long periods of refrigeration.
Serve: at 10° in large long-stemmed glasses.
Pairings: excellent with cheese and Williams, Kaiser and Abate pears, outstanding with bluefish and shellfish.



Torri di Credazzo (FARRA DI SOLIGO)



5. "Particella 68" Valdobbiadene Prosecco Superiore DOCG 2015 Brut Sorelle Bronca

- Alc 11%, acidity 5.8 g/l, Residual sugar 9 gms/l
90% Glera, 5% Perera, 5% Bianchetta.
- Name refers to a specific parcel located within the **Rive di Colbertaldo** in the town of **Vidor**
- Yield approx. 11,000 kg/hectare
- Enticingly fresh fruit/floral aroma: ripe Golden Delicious, fresh apple blossoms, baked pear, hint exotic papaya, guava. Beautifully balanced palate; full but nice firm acidity. Clean finish with lingering after taste.
- Importer: Polaner



SORELLE BRONCA

**VALDOBBIADENE
PROSECCO SUPERIORE D.O.C.G.
PARTICELLA 68®**

68 is the official land registry plot number for the central part of the hill in Colbertaldo where these grapes are grown. Characteristic of the type and area it has a powerful broad range of aromas with elegant and complex fully fragrant. The factor is full and, after the promise in the aroma, certainly doesn't disappoint.

Variety: 50% Glera (formerly known as Prosecco) from massal selection, 5% Bianchetta, 5% Perera
Production district: Vaso
Vineyard: Colbertaldo
Altitude: from 250 to 300 metres above sea level
Yield per hectare: 11,000 kg/ha average
Vine training system: Guyot
Vine density: 5,500 plants/ha
Harvest period: from 12 to 20 September
Fermentation tanks: Stainless steel
Fermentation temperature: 15°C
Fermentation and press at: 48 days

Alcohol content: 11% vol.
Total acidity: 5.80 g/l
Sugar residue: 8 mg/l, Extra Dry 13 g/l
Serving temperature: 6-8 °C

ORGANIC CULTIVATION - IN CONVERSION

SENSORIAL QUALITIES
Appearance: Stone yellow with greenish highlights, a pearlescent iridescence and fine perlage.
Fragrance: Starts with hints of yellow but it continues with elegant floral notes and an intense aroma of acidic tones.
Flavour: Well structured, balanced and elegant. The perfectly integrated carbon dioxide adds to its character.

FOOD PAIRINGS
The perfect aperitif it should be enjoyed with dry pastries or salty fare.
Recommended glass: REDEL Vito series 403B or ZAFFERANO Venezia series 1131.

SIZE
Classica 0,75 L
Magnum 1,5 L
Imbottito 1 L
Malthusian 0,5 L

GIFT PACKS
1, 2 or 3 Classica bottles
1 Magnum

CASES
Europe: 6 Classica bottles packed in a single layer
Rest of the world: 12 Classica bottles

www.sorellebronca.com




Rive di Colbertaldo



Parcel 68



6. “Vecchie Viti” Valdobbiadene Prosecco Superiore DOCG 2015 Brut Ruggeri

- **90% Glera, 6% Verdiso, 2% Perera, 2% Bianchetta** (approx.)
- Sourced from old vines of numerous small farmers in San Pietro, S. Stefano, Cartizze, Guia and Saccol. About 5,000 bottles produced.
- Mature ripe stone fruit aroma, Hint dried herbs and flower petals. Full palate with pronounced grapefruit peel acidity. Ripe poached pear, baked apple, touch baking spices. Hint dried fruit. Smooth long chalky finish.
- Ruggeri Winery founded 1950 by Giustino Bisol. Currently headed by Paolo Bisol, along with daughter Isabella and son Giustino.
- Importer: Wines Unlimited

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, Bianchetta, Verdisio e Perera, 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, Cortize, Gula e Saccoi. Durante l'inverno e la primavera vengono selezionate duemilacinquecento viti vecchie dalle quali si ottengono circa 5000 bottiglie. Il vino ottenuto dopo la prima fermentazione e i travasi rimane a maturare sulla sua feccia fino 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 Chiera (tradizionalmente chiamata Prosecco) 90%,
Verdisio 6%, Bianchetta 2% e Perera 2%.

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

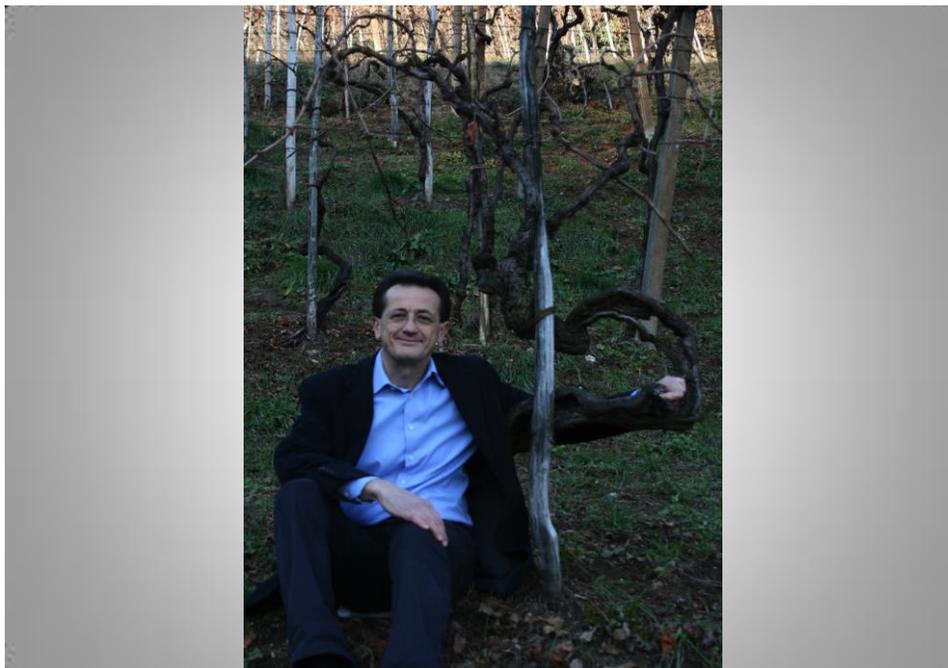
ENG

"This wine, obtained from the Old Vines of Valdobbiadene, the most beautiful and long-lived Prosecche, Bianchetta, Verdisio and Perera, 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, Cortize, Gula and Saccoi.

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 Chiera (traditionally called Prosecco) 90%,
Verdisio 6%, Bianchetta 2% and Perera 2%



7. Prosecco DOC “Col Fondo” 2014

Cá dei Zago

- Winery founded in 1924. Only bottle re-fermented wines since 1958. Besides the “Col Fondo” they also make a classic method prosecco in very small quantities. Biodynamic practices.
- Very small production of handcrafted wines by young artisan producer, Cristian Zago, who farms the family’s 6 hectares himself. No added sugar.
- 10.5% ABV. Residual sugar: 0 Total sulfites: 45 mg/lit
- Primarily Glera from very old clones, with small amounts of Verdiso, Perera, and Bianchetta from massale selection. Cloudy in glass. Fine delicate perlage. Yeasty aroma. Perfume of fresh cut green and crab apples. Tart green apple palate, crumbly bread dough, Linzer torte; sapid finish. Rustic but elegant and refined at the same time. Well balanced, very and extremely enjoyable.
- Jenny & Francois Imports, NY





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. For this reason, even after the diffusion of the autoclave wines from Cartizze were typically made in the dry (17-32) style.



8. “Cartizze Private” Valdobbiadene Superiore di Cartizze DOCG 2012 Brut Bisol

- Today, Bisol is a large company that traces its winemaking roots in Valdobbiadene back to 1542.
- This is an unusual brut version of Cartizze; zero dosage: alc 12.8%; sugar, 4.9 g/l; acidity 5.5 g/l. 100% Glera.
- Matures 1 year on the fine lees. First commercial bottling 2011. 2657 bottles in 2012
- Distinct yellow gold color. Looks viscous and oily. Yeasty notes in the aroma; tropical fruits (banana, bread fruit, kiwi, mango), tree sap, wet stone. Full palate, almost creamy. Ripe fruit, buttery brioche, ripe peach, mineral slate. Long flavor arc. Lemon confit finish, slight bitterness in after taste.



BISOL
IN VALDOBBIADENE

Private Cartizze non dosato 2011
Valdobbiadene Superiore di Cartizze D.O.C.G.
Riferimento in bottiglia **Brut**

Le 1769 bottiglie numerate di Bisol Private Cartizze, frutto di mezzo secolo di ricerca, nascono dopo 11 mesi di affinamento in bottiglia con spumante elegante, evoluto, persistente e particolarmente longevo. La riferimentazione in bottiglia rappresenta la strada più interessante per esaltare le particolarità del Cartizze, vertice della Piramide della qualità del Prosecco. Precisione il contenuto e raffinata la veste: la bottiglia, avvolta da una velina, si distingue per l'elegante cinesura a facce realizzate manualmente.

*Il colore è giallo paglierino carico, con riflessi d'oro.
Il perlage è vivace, persistente e di estrema finezza.
Il profumo evolve da una base di note di pane e gamba fucata e si arricchisce di sentori di fiori di campo freschi e frutta bianca, con nuance di erbe, foglie e aromi.
Il sapore è saporito, pieno, equilibrato, contraddistinto da una delicata nota minerale.*

Vigneto: 100% Chardonnay
Esposizione dei vigneti: Sud, Sud-Est
Altitudine del vigneto: 300 metri s.l.m.
Sistema di allevamento: doppio capovolto
Epoca di raccolta delle uve: inizio ottobre
Gradazione alcolica: 12,8 % vol.
Gradazione zuccherina: 4 grammi per litro
Acidità totale: 5,5 grammi per litro
Estratto secco: 18 grammi per litro

Servizio
Servire ad una temperatura di 8°C, in un ampio calice di cristallo.

Suggerimenti
È un grande vino da apprezzare fuori pasto, dove sprigiona al palato la sua nobile ed infinita personalità. Si accompagna in modo eccellente con primi e secondi a base di pesce o di carne bianca.

Come indicare nella lista dei vini
Bisol "PRIVATE Cartizze" non dosato 2011
Valdobbiadene Superiore di Cartizze D.O.C.G.
Riferimento in bottiglia Brut
S. Stefano di Valdobbiadene / Treviso

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9. "Primo Franco" Valdobbiadene Prosecco Superiore DOCG 1992 Dry Nino Franco

- 100% glera. 10.5% alc, 30 g/l sugar
- Winery founded in 1919 by Antonio Franco. Grandson Primo began working full-time in the winery along with his father Nino in 1992.
- "Primo Franco" debuted in 1983 and was one of the first vintage-dated proseccos.
- The 1992 Primo Franco was made native yeast fermentation.
- Golden Yellow color; some oxidation. Caramel aroma; baked apple, dried apricot. Flower petals, hint lacquer. Very subtle delicate but persistent mousse. Unfolds very slowly on palate. Almost creamy. Candied lemon peel acidity. Toasted hazelnut finish. Holding strong.
- Note: Primo stresses that this wine was not made with the intention to age it. But clearly disproves the notion that Prosecco must be drunk within a year or two.
- Importer: Terlato Wines

PRIMO FRANCO



APPELLATION

Valdobbiadene Prosecco Superiore DOCG

PRODUCTION AREA

Valdobbiadene and Conegliano

GRAPES

100% Glera

TYPE

Dry
Charmat Method

ALCOHOL CONTENT

10,5%

TASTING NOTES

Intense bouquet of exotic fruit and ripe apples with notes of almond and candied lemon peel.

The palate is typically sweet and fruity, balanced by an amiable acidity, finishing with a pleasant freshness.

MATCHES

Unexpectedly great with salty snacks, meats and spicy foods.

Traditionally served with pastries, fruit tarts, cake, macaroons and semi-frozen ice cream cakes or custards.

Serving temperature: 6°-8°C.



Primo Franco



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 fairly well-defined ideas of what it is—and isn't—without really having had a chance to discover the growing area and what it 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 DOCG Prosecco with the impossible-to-pronounce name that 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 we all stand to benefit by their successful efforts.

Thanks for your attention!

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

