

# Way Beyond Bubbles

*Terroir, Tradition and Technique in Conegliano Valdobbiadene Prosecco*

Alan Tardi



# 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 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).

# LA VITE ED IL VINO

DELLA  
PROVINCIA DI TREVISO

PER  
**ANGELO VIANELLO**

*Professore di Agronomia*

ED  
**ANTONIO DELL'CARPENÈ**

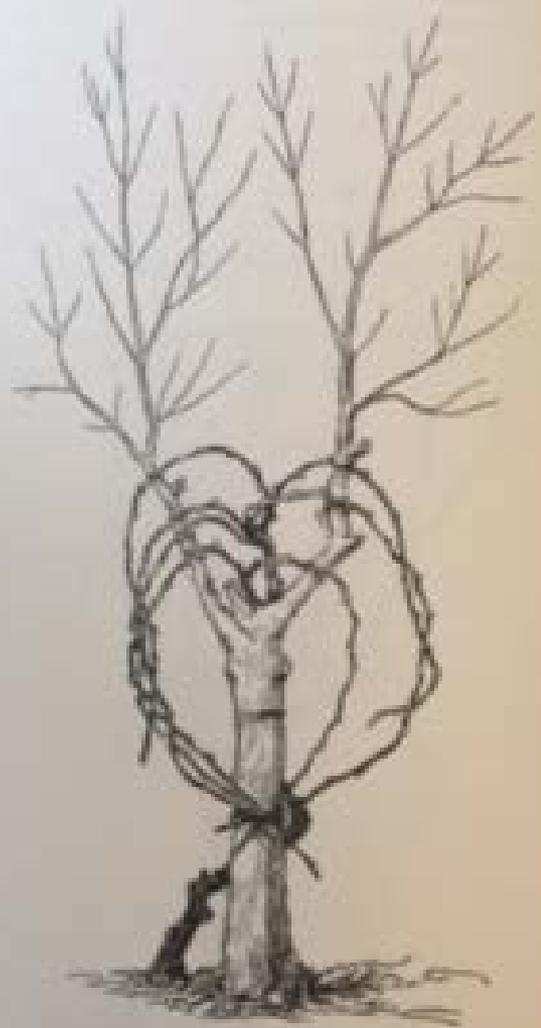
*Professore di Chimica  
e Chimico-Tecnico della Scuola Polytechnica Triestina*

Se di figure illustrate nel testo si era fatto maggior numero della Provincia di Treviso.



ROMA TORINO FIRENZE  
**ERMANNÒ LÖESCHER**

1874



Over in Piedmont, in **1895 Federico Martinotti**, director of the Experimental Station of Enology in Asti (founded in January, 1872 by Royal Decree of Victor Emanuele II, King of Italy) developed and patented the technique of conducting the second fermentation in large pressurized temperature-controlled receptacles.

The technology was immediately and developed by the Conegliano school.

[In **1910, Eugène Charmat** adopted an existing device called the autoclave (which was invented in 1879 by a colleague of Louis Pasteur named Charles Chamberland) for the production of sparkling wine. The name stuck...]

- By around 1910 the autoclave technology was perfected for use in the production of sparkling wines in the Conegliano Valdobbiadene area. At about the same time, phylloxera broke out, followed shortly thereafter by WW I and economic depression.
- **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.**
- Besides capturing and maintaining the fresh aromas and vivacity of the wine, the autoclave produced a much more stable product that was suitable for shipping.

- 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.

[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 created 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 and took the country by storm. Most Americans first tasted Prosecco in a cocktail.
- 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 couple decades to the tremendous popularity it enjoys today.

*But there was a problem....*

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- By 2009 the wine was well-known throughout the world and growing rapidly in popularity.
- While the name was legally tied to its specific area of origin with the creation of the DOC in 1969, it was not officially recognized outside Italy and was not enforceable, which left it wide open to counterfeit and abuse.
- The main 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 appellation called **Prosecco DOC** was created spanning an extensive area of two regions, 9 provinces and 556 municipalities..
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.

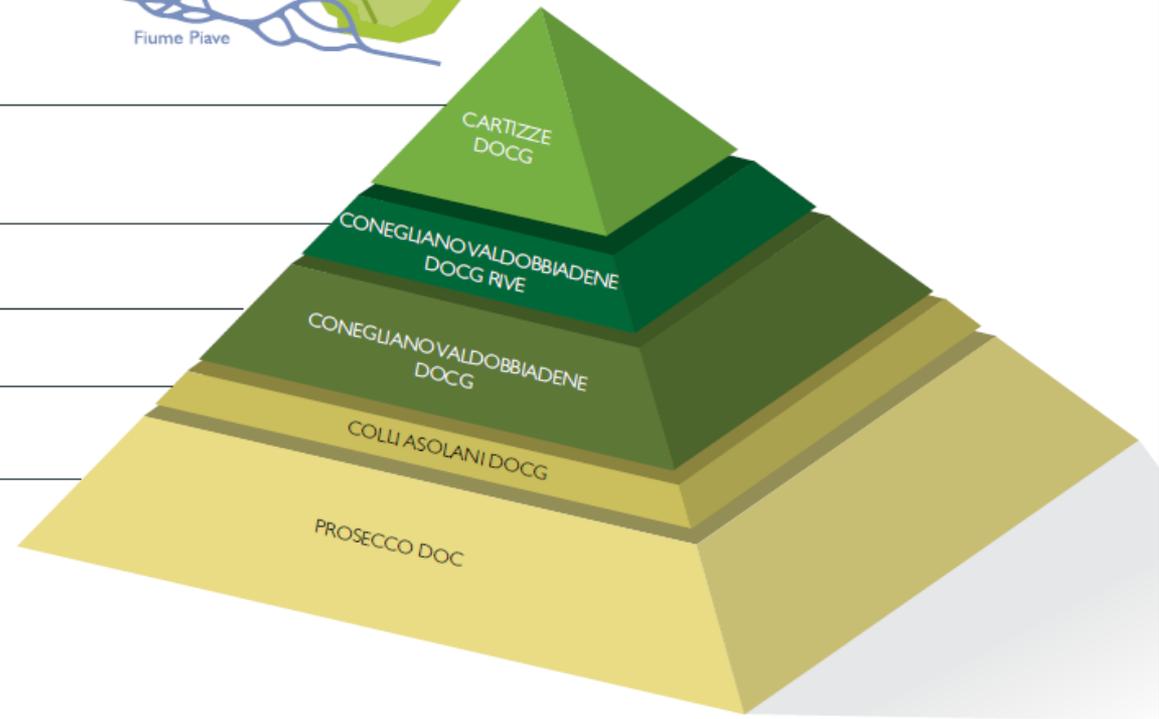
# The World of Prosecco



# 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

# THE WORLD OF PROSECCO (2016 FIGURES)



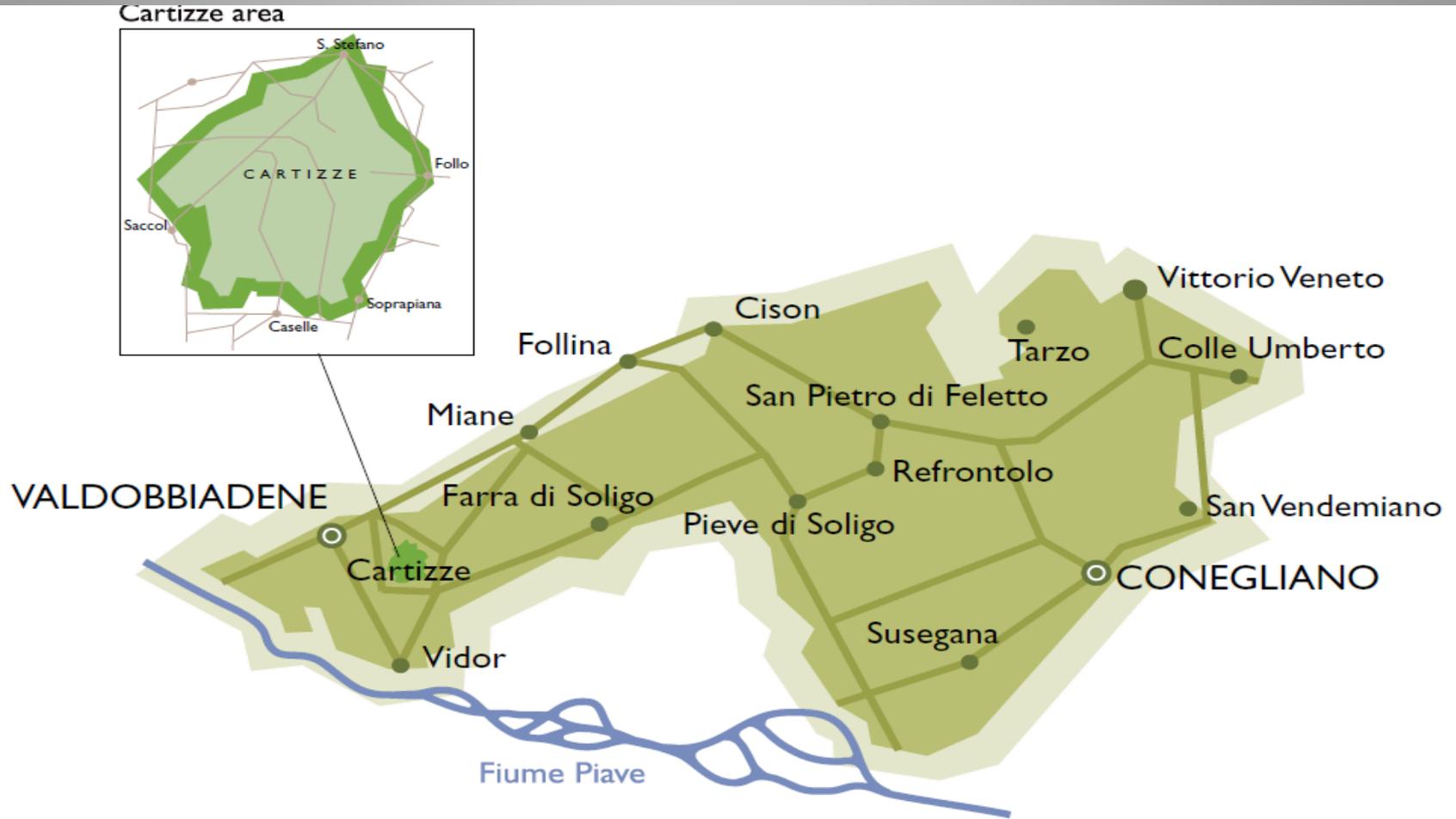
	Conegliano Valdobbiadene DOCG	Prosecco DOC
Production (in bottles)	90.382.800	410.000.000
Production area (ha)	7.549	23.250
Sparkling wine producers	178	350

# Missing numbers:

- There are only 178 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.)

# III. 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. In front (south) is the Piave River valley and a flat plain to the Adriatic Sea, bringing sea breezes and a semi-marine climate.
- Rainfall (about 50 inches/year) is high. But due to loose shallow soil and steep slope, as well as nearly constant light breezes, this creates no problems.

- This meeting of Alpine and Mediterranean climates, along with the topography of the hills, creates a very interesting and complex growing region.
- Vines are planted on south-facing slopes 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.
- In many places all vineyard work must be done exclusively by hand; many sites are inaccessible to any machinery and grapes must be brought out by hand.

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 for the most part unaffected by glacial activity and consists of very steep hills with contours 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 (Valdobbiadene)



# 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

As of 2016 the term “Brut Nature” (less than 3 g/l is permitted).  
“Extra-Brut” (less than 6 g/l) will be added in the next year or so.

# 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. Metodo Classico 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.

# THE WINES



# Flight 1: Still Wines

ITA



L'ANTICA QUERCIA

CONFERMATO DA ICEA  
SPECIALITÀ DI CONTROLLO  
AUTORIZZATO DAL MIPAAF  
OPERATORE CONTROLLO E DGG  
IT BIO 006 Agricoltura Italia

## MORENE

CONEGLIANO PROSECCO DOCG  
TRANQUILLO

### Vigneto

Glera allevata a Doppio Capovolto  
sul pianoro a levante della Quercia

### Suolo

Impasto morenico di origine glaciale

### Clima

Temperato fresco prealpino  
con piovosità media di 1250 mm/anno

### Vinificazione

Vendemmia manuale in cassetta,  
diraspatura e macerazione a freddo delle uve  
sulle bucce, separazione dello sgrondo  
e fermentazione fresca.  
Affinamento sui lieviti in inverno  
e imbottigliamento con la terza luna nuova  
dell'anno successivo alla vendemmia.

<b>Alcool</b>	11% vol
<b>Residuo zuccherino</b>	0 gr/lit
<b>Acidità totale</b>	5 gr/lit
<b>Estratto secco</b>	19 gr/lit
<b>pH</b>	3,5

### Temperamento

Colore giallo paglierino con riflessi verdi.  
Naso fruttato e minerale con lievi toni di buccia di  
limone e fiori bianchi.  
Al palato l'assenza di bolle evidenzia l'essenzialità del  
Prosecco. È sapido e dotato di freschezza e buona  
persistenza gustativa, tornano le note fruttate sul  
finale di bocca.

### Confezione

Casse marchiate da 6 bottiglie da 0,75 Lt.  
Peso 9 kg,  
Dimensioni 27 x 18,2 x 30,5 h  
(accatastabili fino a 5 strati da 19 casse ciascuno)

**L'Antica Quercia** t/ +39 0438 78 93 44  
Via Cal di Sopra, 8 info@anticaquercia.it  
31015 Conegliano TV [www.anticaquercia.it](http://www.anticaquercia.it)

I SOGNI  
PIÙ BELLI  
NASCONO  
ALL'OMBRA  
DI UN GRANDE  
ALBERO



*joyed with light summertime antipasti. It  
is delicious as well with grilled fish, savoury  
pies, and soft goat and cows-milk cheeses.*

## Wine 1

- 100% Glera
- 11% ABV
- 0 g/l
- TA 5 g/l
- Dry Extract 19 g/l
- pH 3.5
- Soil: morainic; glay with rounded stones
- Cold maceration on skins. Ageing sur lie during winter and bottling on third new moon after harvest.
- Scomigo Hills area of Conegliano.

### The Winery

New winery operation. Began commercial production several years ago, reclaiming an old family estate.

25 hectares total (not all planted to vine).

Certified organic production.

About 70,000 bottles

## Wine 2

- 100% Verdiso
- 11.5 ABV
- TA 5 g/l
- Soil: morainic, mostly clay.
- Elevation: about 90 meters above sea level

### The Winery

Collalto is ancient noble family of Venice which, with its base at Castello di San Salvatore in Susegana, has been a prominent force in the area of Conegliano since 958 AD. The winery has been in continuous operation. Currently maintains 150 hectares of vineyard.

# Conte Collalto — Castello San Salvatore



# Flight 2: Indigenous Grape Varieties



## 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 ORGANOLETTICHE

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 doki 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

"Questo vino, tratto da Vecchie Viti di Valdobbiadene, le più belle e longeve Proseccche, Bianchette, Verdisse 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%,  
Verdisso 6%, Bianchetta 2% e Perera 2%.

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

"This wine, obtained from the Old Vines of Valdobbiadene, the most beautiful and long-lived Proseccche, Bianchette, Verdisse 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 determinate 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%,  
Verdisso 6%, Bianchetta 2% and Perera 2%



## Wine 3

- 90% Glera, 10% verdiso and Bianchetta
- 11% ABV
- RS: 6.5 g/l
- TA: 5.5 g/l
- 2.3 ha plot in “San Gallo” area of Farra di Soligo
- 350-370 Meters above sea level .
- Vineyard planted by grandfather in 1950
- Soil: Calcareous marls and composite rocks (“Suolo Marcuola”). Shallow (30-40 cm) loose topsoil over limestone rock.
- Steep grades.
- About 8,000 bottles produced.

### The Winery

Small family operation started in 1978 by Bruno Tomena. Now run by son Martino.

Organic practices but not certified.

10 Ha of vine .Produces less than 50,000 bottles per year.

Located in the “Mongarda” area of Col San Martino.

## Wine 4

- 90% Glera, 6% Verdiso, 2% Perera, 2% Bianchetta
- 12% ABV
- Selected from old (80-120+ years) in communities of San Pietro, Santo Stefano, Cartize, Guia and Saccol (Valdobbiadene area)
- About 5,000 bottles produced.

### The Winery

Founded in 1950 by Giustino Bisol (along with original partner Ruggeri), a family with deep roots in the area of Valdobbiadene.

Owns some vineyards but sources most of its grapes from over 100 small growers making it a kind of independent co-op.

Controlling stake aquired by Rotkäppchen-Mumm Sektkellereien Group in 2016, but Paolo Bisol remains central to the winemaking activity.

# Paolo Bisol — Ruggeri winery



# Flight 3: Rive

(single-village designations)



## LE RIVE DI OGLIANO EXTRA DRY Rive di Ogliano - Conegliano Valdobbiadene Prosecco Superiore D.O.C.G.

Type: **Spumante Extra Dry**  
Variety: **100% Glera**  
Alcohol content: **11.50% vol.**  
Analysis: **pH 3.25 - total acidity 5.70 g/l - sugar 16.0 g/l**  
Physical characteristics (carbon dioxide pressure at 20°C Bar): **5.0 ± 0.5**  
Production area: **Conegliano - Ogliano**  
Type of terrain: **hilly, morainic - alluvial with Würm glaciation deposits, medium texture containing chalk**  
Elevation: **approx. 150 m a.s.l.**  
Harvest: **end of August/ beginning of September**  
Fermentation: **primary fermentation takes place at controlled temperature on selected yeasts**  
Prise de mousse: **at low temperature in tanks**  
Ageing in bottle: **approx. 1 month**  
Serving temperature: **6 - 8 °C**  
Serve preferably in: **Conegliano Valdobbiadene wine glass**  
Indicate in wine list:  
Masottina "Le Rive di Ogliano" Extra Dry - Rive di Ogliano  
Conegliano Valdobbiadene Prosecco Superiore D.O.C.G.  
Conegliano - Treviso

### Tasting Notes

Foam: **crystal clear with incredibly fine lingering perlage**  
Colour: **pale straw**  
Nose: **fresh and clean, it immediately charms our senses with an ode to citrus fruit, grapefruit, lemons and lemons, continuing with fragrances of bready ripe pears, roses, melons, quinces, yellow peaches and candied ginger**  
Palate: **excellent structure and persistence; it is both soft and harmonious with an elegant acid touch of citrus fruit that arouses the senses. It has an extraordinary balance between aroma and flavour, while a touch of apricose mandorins and apricot is clearly identifiable, wrapped in elegant residual sugar that exalts its pleasantness. Fresh aromatic back taste.**  
Characteristics: **an elegant well-balanced wine. The effect of the freshness of fruit and the silky softness of the structure is intriguing.**  
Serving suggestions: **and more besides: its elegance alone is enough. Excellent on its own as an aperitif, it can also be enjoyed with several different types of food: raw fish and shellfish, first courses, but also with creamy risottos and wholemeal walnut bread with a drop of honey. Appeals to demanding people with a strong and keen personality.**



BiancaVigna

BIANCAVIGNA



## Conegliano Valdobbiadene D.O.C.G. 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**  
Prise 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

## 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.

Proprietà / Fondatori  
Famiglie Cuzzoli e Moschetta  
Inizio Attività 2004  
Vitivicoltura Tradizionale  
Ettari 28.5  
Bottiglie prodotte 500.000  
Indirizzo Via Montenero, 8/c-  
Ogliano 31015 Conegliano (TV)  
info@biancavigna.it  
www.biancavigna.it

## Wine 5

100% Glera

11.5% ABV

pH: 3.25

TA: 5.7g/l

RS: 16 g/l

Soil: morainic, alluvial; medium texture with some chalk and “Würm” deposits

Gentle hills about 150 meters above sea level

### The Winery

Founded in 1946 by Epifanio dal Bianco

Own 75 hectares and contract additional 56, mostly in the area of Ogliano (Conegliano).

Medium size winery producing approximately 2 million bottles/year.

Also make a Brut Rive di Ogliano called “Contrada Granda”

## Wine 6

100% Glera

11.5% ABV

TA: 5 g/l

RS: 4 g/l

Dosaggio Zero

Hills of San Gallo (Valdobbiadene)

Soil: Limestone, clay, marl

### The Winery

Founded by Moschetta and Cuzziol families in 2004

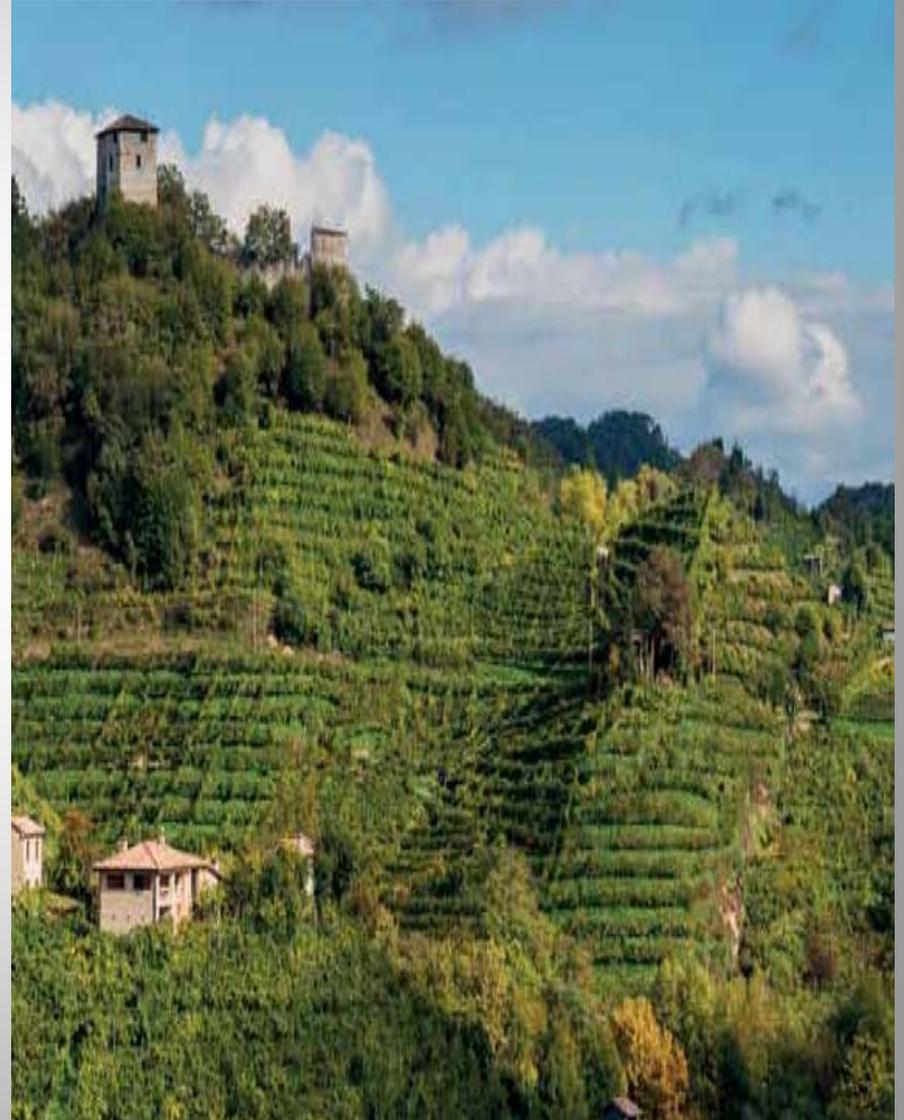
Produce about 500,000 bottles/year. Own 30 hectares

[Winery is located in Ogliano but this wine is made from vineyards in the Rive di Soligo.]

## Rive di Ogliano



## Rive Farra di Soligo



# MAPPA DELLA ZONA DOCG CON LE 43 RIVE

**COMUNI E FRAZIONI** CHE COMPONGONO "IL RIVE" SPUMANTE OTTENUTO CON LE UVE DELLE SINGOLE LOCALITÀ DEL CONEGLIANO VALDOBBIADENE

**MUNICIPALITIES AND DISTRICTS** WHERE RIVE SPARKLING WINE IS MADE FROM GRAPES GROWN IN THAT LOCALITY OF CONEGLIANO VALDOBBIADENE

**STRADA STORICA DEL CONEGLIANO VALDOBBIADENE**  
THE HISTORIC CONEGLIANO VALDOBBIADENE WAY

**ITINERARI INTERESSANTI**  
SCENIC ROADS

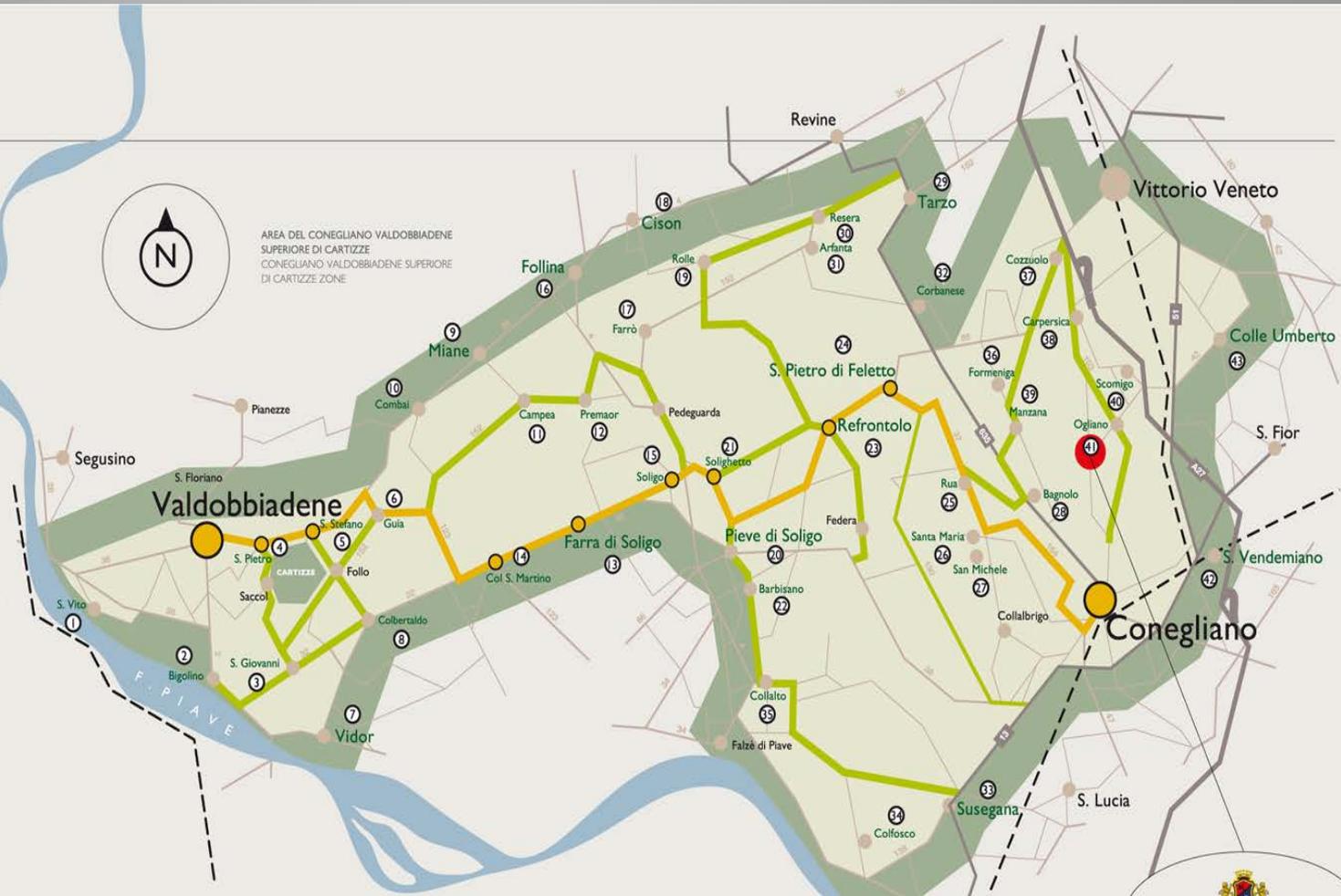
AREA DEL CONEGLIANO VALDOBBIADENE SUPERIORE DI CARTIZZE CONEGLIANO VALDOBBIADENE SUPERIORE DI CARTIZZE ZONE



**ZONA DI PRODUZIONE DEL CONEGLIANO VALDOBBIADENE DOCG**  
THE CONEGLIANO VALDOBBIADENE DOCG PRODUCTION ZONE

**PROVINCIA DI TREVISO**  
PROVINCE OF TREVISO

**ZONA DI PRODUZIONE DEL PROSECCO DOC**  
THE PROSECCO DOC PRODUCTION ZONE



## LE 43 RIVE DELLA DOCG CONEGLIANO VALDOBBIADENE

### COMUNE DI VALDOBBIADENE

1. RIVE DI SAN VITO
2. RIVE DI BIGOLINO
3. RIVE DI SAN GIOVANNI
4. RIVE DI S. PIETRO DI BARBOZZA
5. RIVE DI SANTO STEFANO
6. RIVE DI GUIA

### COMUNE DI VIDOR

7. RIVE DI VIDOR
8. RIVE DI COLBERTALDO

### COMUNE DI MIANE

9. RIVE DI MIANE
10. RIVE DI COMBAI
11. RIVE DI CAMPEA
12. RIVE DI PREMAOR

### COMUNE DI FARRA DI SOLIGO

13. RIVE DI FARRA DI SOLIGO
14. RIVE DI COL SAN MARTINO
15. RIVE DI SOLIGO

### COMUNE DI FOLLINA

16. RIVE DI FOLLINA
17. RIVE DI FARRÒ

### COMUNE DI CISON DI VALMARINO

18. RIVE DI CISON DI VALMARINO
19. RIVE DI ROLLE

### COMUNE DI PIEVE DI SOLIGO

20. RIVE DI PIEVE DI SOLIGO
21. RIVE DI SOLIGHETTO
22. RIVE DI BARBISANO

### COMUNE DI REFRONTOLO

23. RIVE DI REFRONTOLO

### COMUNE DI S. PIETRO DI FELETTO

24. RIVE DI S. PIETRO DI FELETTO
25. RIVE DI RUA
26. RIVE DI SANTA MARIA
27. RIVE DI SAN MICHELE
28. RIVE DI BAGNOLO

### COMUNE DI TARZO

29. RIVE DI TARZO
30. RIVE DI RESERA
31. RIVE DI ARFANTA
32. RIVE DI CORBANESE

### COMUNE DI SUSEGANA

33. RIVE DI SUSEGANA
34. RIVE DI COLFOSCO
35. RIVE DI COLLALTO

### COMUNE DI VITTORIO VENETO

36. RIVE DI FORMENIGA
37. RIVE DI COZZUOLO
38. RIVE DI CARPESICA
39. RIVE DI MANZANA

### COMUNE DI CONEGLIANO

40. RIVE DI SCOMIGO
41. RIVE DI OGLIANO

### COMUNE DI SAN VENDEMIANO

42. RIVE DI SAN VENDEMIANO

### COMUNE DI COLLE UMBERTO

43. RIVE DI COLLE UMBERTO

# 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.
- Has its own appellation: Valdobbiadene Superiore di Cartizze.
- 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.



# Flight 4: Cartizze



Cartizze

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BRUT NATURE

(REF.N°. 271)

WHITE SPARKLING WINE - BRUT NATURE

VENETO - VALDOBBIADENE

SANTO STEFANO (VALDOBBIADENE  
MUNICIPALITY)

VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G.  
- RIVE

100% GLERA 13 TONS.

STAINLESS STEEL VATS

CHARMAT METHOD

: 11,5% : LESS THAN 3 g/l

GREAT AS AN APERITIF, BUT  
PERFECT FOR THE WHOLE MEAL, ESPECIALLY WITH FISH  
OR SHELLFISH.

THIS SUPERB WHITE SPARKLING WINE IS PRODUCED  
WITH 100% GLERA GRAPES THAT COME STRICTLY FROM  
SANTO STEFANO VILLAGE IN THE HEART OF THE  
VALDOBBIADENE D.O.C.G. AREA. THE SUB-APPELLATION  
"RIVE" INDICATE PROSECCOS MADE FROM GRAPES OF  
ONE SPECIFIC TOWN OR HAMLET.

EMBODYING THE CHARACTERISTICS OF THE SOIL OF  
THE AREA, THIS PROSECCO HAS AN AROMA OF APPLE  
AND WHITE FLOWERS, A TASTE RICH IN CITRUS  
NOTES, WITH A LONG DRY AFTERTASTE.

BOTTLE: 0,75 LT.

PALLET: 60 cases x 6 bottles



## Wine 7

100% Glera

11% ABV

RS: 23 g/l

Pressure: 4.5 bar

### The Winery:

Founded by Cesare and Renato Ruggeri in 1983 in Santo Stefano (Valdobbiadene). Owns 40 hectares of vineyard in 16 different parcels.

## Wine 8

100% Glera

11.5% ABV

RS: 2 g/l

### The Winery

Founded as the “Cantina Produttori di Valdobbiadene” (a cooperative winery) in 1952.

576 grower- members; 714 hectares

# Flight 5: Second Fermentation in Bottle



## SEI UNO

Conegliano Valdobbiadene DOCG Prosecco Superiore Brut



Al di fuori degli schemi della fermentazione in autoclave, questo Conegliano Valdobbiadene ripercorre la strada della più tradizionale fermentazione in bottiglia. La sboccatura avviene dopo alcuni mesi di sosta sui lieviti ed è seguita da un affinamento in cantina per altri sei mesi. Questo conferisce a **Sei Uno** toni di sottile complessità che si uniscono alle caratteristiche aromatiche più tipiche del Prosecco Superiore. Il profumo ricorda la mela renetta e la nocciola appena sbucciata con sentori di rosmarino e menta. Al palato è netto e croccante come il primo morso a una mela, pulito e persistente ha ottima corrispondenza con il profumo.

**ORIGINE DEL NOME:** la prima produzione di questo vino è stata riservata alla famiglia per celebrare un evento del 1961.

**VIGNA:** da uva Glera proveniente dalla zona di Carpesica con giacitura sud-sud ovest. Il suolo è argilloso calcareo, ricco dei residui di morena glaciale dell'antico ghiacciaio del Piave che scende dalla sella del Fadalto tra il monte Pizzoc e il monte Visentin. L'altitudine media è di 180 m s.l.m.. Il sistema di allevamento è misto, Sylvoz e Cappuccina, con una densità di impianto media di 4000 piante per ettaro. La vendemmia viene effettuata nella seconda metà di settembre e la resa media è di 80 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.

**VINIFICAZIONE:** diraspatura e successiva pressatura soffice. Decantazione statica del mosto e successiva fermentazione in acciaio a 18-20 °C. Affinamento su fecce fini. Spumantizzazione con fermentazione in bottiglia per 4 mesi. Sboccatura e ricolmatura senza dosaggio. Successivo affinamento in bottiglia per altri sei mesi prima della vendita.

**BICCHIERE E SERVIZIO:** servire a 6-8 °C in calice ampio da Prosecco.

**ABBINAMENTI E EPOCA DI CONSUMO:** **Sei Uno** è perfetto come accompagnamento a antipasti e piatti a base di pesce e verdure. Le sue caratteristiche di struttura ne consentono un'ottima evoluzione nei due anni successivi alla vendemmia. Ben conservato evolve raggiungendo una buona complessità sia al naso che in bocca nei 4 anni successivi alla vendemmia.

Imballo:

Capacità	Scatola
750 ml	x 6

Alcool	Zuccheri	Acidità totale	pH	Pressione	Estratto
11,49% vol.	4,13 g/L	5,54 g/L	3,11	6,0 bar	19 g/L

**Credamora**  
VALDOBBIADENE DOCG PROSECCO  
COL FONDO - NO ADDED SULPHITES

**TYPE:**  
Valdobbiadene DOCG  
Prosecco  
Col Fondo No Added Sulphites

**ALCOHOL:**  
11% Vol.

**SUGAR CONTENT:**  
Zero.

**PRODUCTION AREA:**  
Susegana.

**TRAINING SYSTEM:**  
Sylvoz with 2 arches.

**YIELD PER HECTARE:**  
135 Q.li

**SECONDARY FERMENTATION:**  
Natural Fermentation in the bottle

**FINING:**  
With its yeasts on the bottom of the bottle.

**SERVING TEMPERATURE:**  
Chilled at 8-10° C in a tasting glass.

Excellent to accompany a full meal, ideal with fish dishes.

It is recommended to shake gently the bottle before serving, to enrich the wine of its natural yeasts. The turbidity is a peculiarity of this wine.

**MALIBRÀN**  
*Credamora*  
COL FONDO  
SENZA SOLFITI AGGIUNTI  
VALDOBBIADENE DOCG  
PROSECCO - 2013

BOTTIGLIA N° 0240/8200

**MALIBRÀN**  
SPUMANTI

## Wine 9

100% Glera

11.5% ABV

pH: 3.11

RS: 4 g/l

TA: 5.5 g/l

Dry Extract: 19 g/l

Pressure: 6 bar

Area: Carpesica Hills (north of Conegliano)

Soil: Limestone & clay with morainic deposits.

Altitude: 189 meters ASL

Re-fermented in bottle *Metodo Classico*: 4 month maturation on fine lees. Disgorgement . and topping off without dosage. 6 months fining in bottle before release.

### The Winery

Founded in 1986. While Bellenda makes a full range of Conegliano Proseccos, Umbertois is particularly fascinated by in-bottle second fermentation.

Besides this wine they also make another classic method prosecco, SC 1931 (which spends 2 years on the lees and they say is the first classic method Prosecco), as well as 3 other bottle-fermented Glera-based wines which do not carry the Prosecco name.

## Wine 10

100% Glera

RS: 0

No added sulfites

Growing area: Susegana (Conegliano)

Soil: Morainic with red ferrous soil.

Re-fermented in bottle without disgorgement (“Col Fondo”)

### The Winery

Small family winery operated by Maurizio Favrel and his wife specializing in traditional winemaking in the Conegliano area, especially second fermentation in bottle.

Produces less than 100,000 bottles/year.

# Prices

1. Antica Quercia Conegliano Prosecco Tranquillo DOCG "Morene" NA
2. Collalto Verdiso Colli Trevigiani I.G.P. (DOCG Brut \$18.00)
3. Mongarda Prosecco Valdobbiadene Superiore Brut \$17.00  
[David Bowler]
4. Ruggeri Valdobbiadene Prosecco Superiore Brut "Vecchie Viti" \$50.00  
[WinesU]
5. Masottina Conegliano Valdobbiadene Prosecco Superiore Rive di Ogliano NA  
[Gonzalez Byass/Vindivino]
6. Biancavigna Conegliano Valdobbiadene Prosecco Rive di Soligo Brut NA  
[Indigenous Selections]
7. Le Colture Valdobbiadene Superiore di Cartizze Dry \$32.00  
[T Edwards Wines]
8. Val d'Oca Valdobbiadene Prosecco Superiore Rive di Santo Stefano Brut NA  
[Indigenous Selections] (DOCG Extra-Dry \$18.50)
9. Bellenda Conegliano Valdobbiadene Prosecco Superiore "Sei Uno" NA  
[Vision Wine & Spirits]
10. Malibràn Valdobbiadene Prosecco Superiore Col Fondo "Credamora" \$23.00  
[Artisan Wines]

***“Absolutely mind-opening and mind-blowing! I had no idea how little I understood Conegliano-Valdobbiadene until I visited. The vineyards are the most beautiful I have ever seen, and there’s so much exciting stuff happening there. WOW!”***

—Christy Canterbury, MW

“While the category of Prosecco is generally known by the average American consumer, there is a ripe opportunity for sommeliers to dive deeper into the region and present examples that push forward the commonly recognized, simple profile. With its sparkling style, range of dosage, and versatility for food, Prosecco provides multiple avenues through which we can educate guests on the virtues of an underappreciated category. Prosecco can, and should, be included in the pantheon of serious wine... The future is bright for Prosecco.”

—Chris Tanghe, MS

# The Future



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

**GRAZIE!**



PROSECCO SUPERIORE  
DAL 1876