

Prosecco Taste-Along SWEbinar!

Wednesday, November 30, 7:00 pm central time:

Prosecco taste-along, starring the wines of the Conegliano Valdobbiadene Prosecco DOCG, presented by Alan Tardi.

Over the past several decades, Prosecco has risen steadily in popularity to become, by some accounts, the world's most popular sparkling wine. But in many ways it is a victim of its own success: Everybody knows it—or at least thinks they know it—but there's much more to it than most people are aware. This SWEbinar will begin with a brief recap of the history of Prosecco, the reasons behind the recent changes that created more than one of them, the distinguishing characteristics of the Conegliano Valdobbiadene growing area, and the principal parameters of the DOCG appellation.

After our discussion, we'll taste some wine! If you would like to "taste-along" with us, you may purchase two wines, both dry: #1 – A Prosecco DOC, and #2 – a Conegliano Valdobbiadene Prosecco DOCG.

These are the wines that our instructor will be using:

#1: Garbè Brut Prosecco Treviso DOC

#2: Bosco di Gica Brut Valdobbiadene Prosecco Superiore DOCG

Wines #1 and #2 are the basic "taste-along" wines that we'll be trying during the session. If you are able to source some more specific wines, you can try to get a Single-Village and/or Single-Vineyard Prosecco DOCG. Our instructor will be using the following wines to demonstrate these styles of wines:

#3 - Col Creadas Brut Valdobbiadene Prosecco Superiore Rive di Farra di Soligo DOCG (this is an example of the *Rive*, or single-village category of ConVal Prosecco.)

#4 - Vigneto Giardino Extra Dry Valdobbiadene Prosecco Superiore Rive di Colbertaldo DOCG (this is an example of a single vineyard parcel within a *Rive*.)

If you have any questions, please contact Jane Nickles: jnickles@societyofwineeducators.org