

Consorzio di Tutela



PROSECCO SUPERIORE
DAL 1876

1969
2019

50 years of Protection
Three centuries of Heritage

CONEGLIANO VALDOBBIADENE
PROSECCO SUPERIORE DOCG

“wine list”



VINEXPO 2019

Hall 1 Stand CD 75

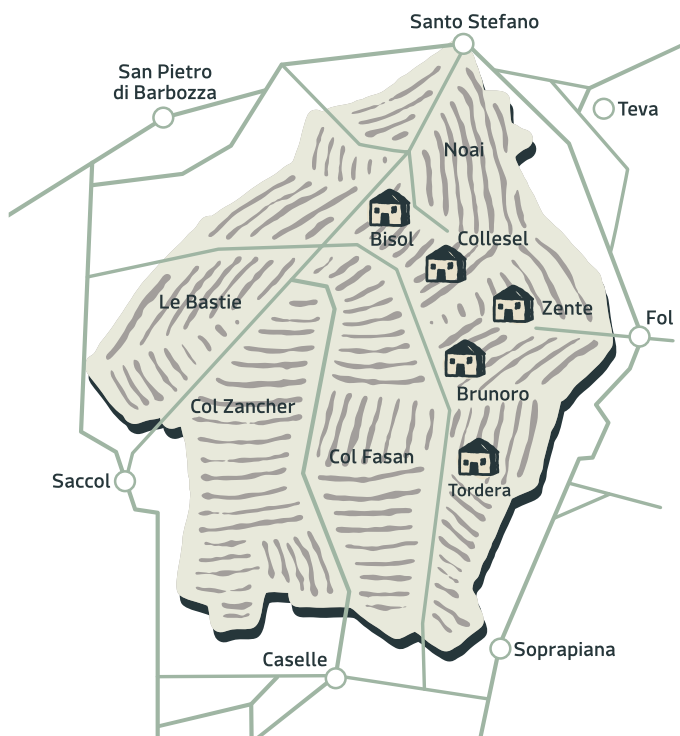
Prosecco is a white Italian wine with lively elegance and fruity and floral fragrances. Its story began in a small hilly area in North-East Italy, 50 km from Venice and around 100 from the Dolomites. The Conegliano Valdobbiadene production area covers 15 communes and represents the heart of the world of Prosecco. Here, for over three centuries, people have grown the grapes that produce this wine, whose success began with the founding of Italy's first School of Winemaking in 1876. The iconic Conegliano Valdobbiadene Prosecco Superiore is the sparkling wine which, thanks to its informal yet refined character, has created a new style of drink.



There are two versions of Prosecco Superiore that aim to highlight the zone's territorial differences; represent the "crus" of the Denomination and the apex of the quality pyramid: the Rive and Superiore di Cartizze.

Superiore di Cartizze

The golden-hued wine that expresses absolute top quality within the denomination, Superiore di Cartizze comes from a sub-zone that has had its own specific regulations since 1969. It covers just 108 hectares of vineyards, in the shape of a pentagon, lying amidst the steepest hillsides of San Pietro di Barbozza, Santo Stefano and Saccol, in the commune of Valdobbiadene. The combination of a mild microclimate and very ancient soils, made up of moraines, sandstone and clays, give these wines unique characteristics.



Valdobbiadene DOCG Superiore di Cartizze

Hall stand

01 **Colesel** Cartizze Brut

/ /

02 **Ruggeri** Cartizze Brut

/ /

Rive

The term "Riva" indicates, in the local way of speaking, the slopes of the steep hills that are characteristic of the zone. Rive wines are often obtained from the most precipitous, high-quality vineyards, from grapes grown in a single commune or area thereof, thus underlining the characteristics that a particular terroir gives to the wine. This category of wine highlights the diverse expressions of Conegliano Valdobbiadene.

Conegliano Valdobbiadene DOCG

Prosecco Superiore Rive Brut

	Hall	stand
03 Astoria Brut Casa Vittorino Rive di Refrontolo Millesimato 2018	/	/
04 Cantine Vedova Brut Nebbia Rive di San Pietro di Barbozza Millesimato 2018	/	/
05 Conte Collalto Brut Isabella Rive di Collalto 2017	1	CD 75
06 La Farra Brut Rive di Farra di Soligo Millesimato 2018	1	CD 75
07 Mani Sagge Brut Rive di Manzana 2018	1	CD 75
08 Resera Alberto Brut Rive di Rolle 2018	/	/
09 Zardetto Brut Tre Venti Rive di Ogliano 2017	/	/

Conegliano Valdobbiadene DOCG

Prosecco Superiore Rive Extra Dry

	Hall	stand
10 Masottina Extra Dry Rive di Ogliano 2018	/	/
11 Val D'Oca Extra Dry Rive di Colbertaldo 2017	1	CD 75

Conegliano Valdobbiadene DOCG

Prosecco Superiore Rive Dry

	Hall	stand
12 La Tordera Dry TITTONI Rive di Vidor 2018	/	/

Conegliano Valdobbiadene

dosage zéro

(residual sugar from 0 to 3 g/l)

This is the most contemporary version, in line with worldwide trends that are going towards increasingly dry tastes. Its style highlights the bright fruitiness of the grapes and makes this sparkling wine crisp and a great expression of its terroir. Dry but very intense on the palate, which echoes the sensations on the nose, it goes well with crudités, and is ideal with seafood or mushroom pasta and rice dishes.

Conegliano Valdobbiadene DOCG

Prosecco Superiore Dosage Zéro

		Hall	stand
13	Drusian Dosaggio Zero 30 Raccolti 2017	/	/
14	Progettivini Dosaggio Zero 0	/	/

brut

(residual sugar from 0 to 12 g/l)

This style is in harmony with modern and international tastes. It has fragrances rich in citrusy aromas and vegetal notes, combined with an appealing vibrancy in the mouth. Its fine perlage ensures a very persistent flavour and cleanliness on the palate. Enjoy it with even quite elaborate fish, vegetable hors d'oeuvres, seafood pasta or rice dishes, baked fish or, as is common in its production area, throughout a meal.

Conegliano Valdobbiadene DOCG

Prosecco Superiore Brut

		Hall	stand
15	Adami Brut Bosco di Gica	/	/
16	Biancavigna Brut Millesimato 2018	1	CD 75
17	Bisol Brut Crede 2017	1	DE 83
18	Borgo Antico Brut 2018	/	/
19	Ca' Di Rajo Brut Cuvée del Fondatore Millesimato 2018	/	/
20	Canevel Brut	/	/
21	Carpenè Malvolti Brut 1924	/	/
22	De Faveri Brut G&G	1	CD 75
23	La Marca Brut Novecento	1	DE 85

		Hall	<i>stand</i>
24	Le Colture Brut Fagher	1	CD 75
25	Le Contesse Brut	1	CD 75
26	Malibràn Brut Ruio	/	/
27	Valdo Brut Cuvée di Boj	1	CD 75

extra dry

(residual sugar from 12 to 17 g/l)

The most traditional style, it combines the typical varietal aromas with a tanginess that is enhanced by the bubbles. Its colour is a bright straw, enlivened by the perlage. Fresh and elegant, it displays rich scents of fruit (apples and pears) and a citrusy hint that soften into floral notes. The wine is rounded yet quite dry, thanks to its lively acidity. Excellent as an aperitif, it is ideal with bean and seafood soups, pasta with delicate meat sauces, fresh cheeses and white meats.

Conegliano Valdobbiadene DOCG

Prosecco Superiore Extra Dry

		Hall	<i>stand</i>
28	Cantine Maschio Extra Dry Millesimato 2018	1	AB 80
29	Le Bertole Extra Dry	/	/
30	Perlage Extra Dry Col di Manza Millesimato 2018 Biologico	/	/
31	Prapian Extra Dry Col de l'Utia Millesimato 2018 Biologico	1	CD 75
32	Vinicola Serena Extra Dry Terra Serena	/	/

dry

(residual sugar from 17 to 32 g/l)

The oldest and today least common style, which highlights the wine's fruity and floral aromas. It displays a pale straw yellow colour and a delicate fruity fragrance, with hints of citrus fruits, white peaches, green apples and a fresh, tangy yet mellow flavour on the palate, thanks to its elegant sweetish note. In order to moderate this sweetness, it should be served very cool. The Dry is ideal for more particular food combinations, such as dry pastries or the spicy dishes of fusion cuisine.

Conegliano Valdobbiadene DOCG

Prosecco Superiore Dry

		Hall	<i>stand</i>
33	Col Vctoraz Dry Millesimato 2018	/	/

Consorzio di Tutela



PROSECCO SUPERIORE
DAL 1876

Consorzio di Tutela del Vino Conegliano Valdobbiadene Prosecco

Piazza Libertà, 7 - Villa Brandolini, Solighetto - 31053 Pieve di Soligo/Treviso

t/ +39 0438 83028 **f/** +39 0438 842700 info@prosecco.it

www.prosecco.it

