

# PRODUCER: COL VETORAZ

REGION: VENETO

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**DESCRIPTION:** *Prosecco is truly a consummate first, as it is traditionally used to kick-off an Italian event or feast. A light and simple sparkler made in the charmat or tank method (meaning that secondary fermentation is incited in a large tank as opposed to an individual bottle), Prosecco is derived from the Glera grape. The beneficent interaction between cool mountain breezes and warm ocean influences creates a unique environment that enables the Prosecco grapes to retain both*

*their acidity and aromatic expression. The latter is particularly significant in the case of the Prosecco grape, which typically lacks a pronounced flavor profile. Although vineyards within the Cartizze area are considered to produce the DOC's premier Proseccos, achieving a more pronounced expression, those outside this zone capture the hallmark Prosecco—representing a case wherein simple is best.*

**HISTORY:** *Col Vetoraz represents the collaboration of enologist Loris dall'Aqua, a foremost authority on sparkling wines and Paolo de Bortoli, a grower in the Valdobbiadene. Situated in the prime viticultural zone of Cartizze, Col Vetoraz has distinguished itself since its inception by pursuing a regimen characterized by strict quality control in its processes of selection. Given its exclusive focus on Prosecco, Col Vetoraz is regarded as a foremost authority on the nature of the grape, delivering examples that have rated on par with the sparkling wines of Franciacorta, and thereby validating the quality of this is often-dismissed member of the bubbly category.*

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**APPELLATIONS:** Valdobbiadene DOCG Prosecco Superiore, Cartizze Superiore DOCG

**LOCATION:** Santo Stefano di Valdobbiadene, TV

**REGION:** Veneto

**VITICULTURE:** Conventional

**YEASTS:** Selected yeasts

**VARIETALS:** Glera (ex Prosecco)

**ENOLOGIST:** Loris dall'Acqua

**VITICULTURIST:** Paolo de Bortoli

**HECTARES VINEYARD:** 13

**TOT PROD BOTTLES:** 800,000

**SOIL TYPE:** Carbonate clay, rocky

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## PROSECCO DI VALDOBBIADENE BRUT

**VARIETY:** 100% Glera

**APPELLATION:** Valdobbiadene Prosecco Superiore DOCG

**TOTAL PRODUCTION:** 300,000 bottles

**VINEYARD ALTITUDE:** 320 meters

**AGING:** 2 months stainless steel, 1 month in bottle

**MACERATION TIME:** 30 days

**VINIFICATION METHOD:** Charmat



## **PROSECCO EXTRA DRY**

**VARIETY:** 100% Glera  
**APPELLATION:** Valdobbiadene Prosecco Superiore DOCG  
**TOTAL PRODUCTION:** 350,000 bottles  
**VINEYARD ALTITUDE:** 330 meters  
**AGING:** 2 months stainless steel, 1 month in bottle  
**MACERATION TIME:** 30 days  
**VINIFICATION METHOD:** Charmat



## **PROSECCO MILLESIMATO DRY**

**VARIETY:** 100% Glera  
**APPELLATION:** Valdobbiadene Prosecco Superiore DOCG  
**TOTAL PRODUCTION:** 250,000 bottles  
**VINEYARD ALTITUDE:** 330 meters  
**AGING:** 2 months stainless steel, 1 month in bottle  
**MACERATION TIME:** 30 days  
**VINIFICATION METHOD:** Charmat



## **CARTIZZE DI VALDOBBIADENE**

**VARIETY:** 100% Prosecco  
**APPELLATION:** Valdobbiadene Cartizze Superiore DOCG  
**TOTAL PRODUCTION:** 20,000 bottles  
**VINEYARD ALTITUDE:** 350 meters  
**AGING:** 2 months stainless steel, 2 months in bottle  
**MACERATION TIME:** 30 days  
**VINIFICATION METHOD:** Charmat

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