

Culinary *with Camilla* Adventures

Celebrating with Conegliano Valdobbiadene Prosecco Superiore Amidst the Pandemic #ItalianFWT #Sponsored

Friday, December 4, 2020

This month, I am leading a discussion for the Italian Food Wine Travel bloggers about sparkling Italian wines...just in time for the holidays. You can read my invitation, here. You'll find more details in that post about the difference between Frizzante and Spumante; the different processes of creating bubbles - Metodo Classico, or Metodo Champenoise, versus Charmat, or Martinotti Method; and, while Prosecco is probably the most well-known Italian sparkling wine, at least in America, there's an entire range of Italian sparklers, including Prosecco Superiore or Prosecco DOCG, Lambrusco, Franciacorta, and more.



DOC is the acronym for Denominazione di Origine Controllata while DOCG means Denominazione di Origine Controllata e Garantita. The latter is more stringent with a much smaller production area. Where DOC production covers nine areas including four provinces of Friuli Venezia Giulia and five in the Veneto, the production area of DOCG is restricted to the Conegliano Valdobbiadene area, a hilly area in northeastern Italy approximately 30 miles from Venice. DOCG guidelines also require that government licensed representatives must taste the prosecco before it is bottled.

Prosecco DOCG is the highest level of quality of all Proseccos. In order to be classified as DOCG, a Prosecco must be produced with Glera grapes from vineyards in a very specific area, covering 15 communes, smack in the center of the entire, larger Prosecco region.