

Taking a Look at Prosecco, the Wine of the Summer

Also see our list of five excellent Prosecco options

BY **CHRIS CHAMBERLAIN** — JUL 11, 2019

Prosecco can come from nine provinces spanning the wine regions of the Veneto and Friuli Venezia Giulia in northeastern Italy. Look for the special paper DOC label over the cork on a bottle of Prosecco to ensure authenticity — that means it has been created in a Denominazione di Origine Controllata, or controlled zone of production. Even more strict are the regulations for Prosecco to achieve DOCG status, meaning that the grapes came from the premier region of the Treviso province of Veneto, between the towns of Conegliano and Valdobbiadene. This collection of 15 hillside villages has been making wine since ancient times, laboriously harvesting grapes by hand from steep vineyards, which leads to more stringent selection of the highest-quality grapes. Still, you can find many different varieties of Prosecco Conegliano Valdobbiadene Superiore DOCG for less than that \$20 price point — something that would be unheard of from the grand crus of France.



Villa Sandi Il Fresco Prosecco DOCG

Possibly the best bargain on this entire list is this DOCG Prosecco from Villa Sandi. This winery employs a novel “on-demand” process where the team keeps the grapes chilled after crushing and then ferments them in small lots as tanks need to be filled. This ensures extra freshness for the wine and introduces more body and a graceful balance between fruit and minerality that make it the most complex Prosecco I’ve tasted in a while. Its slightly higher residual sugar content would make this ideal to pair with savory fare like a spicy Thai dish.