

# The Swirling Dervish

*Wine Stories, Food Pairings, and Life Adventures*

## Take Out and Sparkle at Home with Prosecco Superiore DOCG!

JUNE 16, 2020

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When you add a G (for *garantita*) to the *denominazione*, you take a step up in quality: grapes must be grown on the hillsides between the towns of Conegliano and Valdobbiadene, in the original Prosecco production zone. Comprising fewer than 15,000 acres in 15 communes, vineyard sites lie at higher altitude, with a southerly aspect, allowing grapes to ripen slowly and completely. Yields are lower than in the DOC, but still relatively high compared to other DOCG regions. Nevertheless, many producers apply stricter production standards than those dictated by the regulations, making high-quality Prosecco that punches way above its weight (and price tag.)



### PROSECCO CONEGLIANO VALDOBBIADENE SUPERIORE RIVE DOCG

This category represents the region's *cru* system, in which 43 communes (*rive*) have earned the right to append their village name to the label if they observe maximum yield limits of less than 13 tons per hectare. Because there are many microclimates and distinct soil types making up the production zone, it's not surprising that some have been identified as exhibiting site-specific characteristics in their wines.

### VALDOBBIADENE SUPERIORE DI CARTIZZE DOCG

Comprising just 107 hectares in western Valdobbiadene, this DOCG produces some of the finest examples of Prosecco. Scattered among the steepest slopes in the towns of Santo Pietro di Barbara, Santo Stefano, and Saccol, vineyards are planted in the region's most ancient soils. Grapes benefit from a long, slow ripening season, and are often harvested later than those grown elsewhere. The wines reflect the unique *terroir*, offering ripe fruit and zesty herb aromas as well as the trademark minerality.

