



Popping the Cork on Val d'Oca Prosecco

Wanda Mann 08/01/2020

Ah, Prosecco. We pop the bottles, we toast with it, we use it as the base for our Mimosas, Bellinis, and spritzes. But do we actually know it? I fear that we take Prosecco for granted. To learn more about the world's most popular sparkling wine, in celebration of National Prosecco Week, I recently chatted on Instagram Live with Lorenzo Rispoli, export manager for Val d'Oca – Cantina Produttori di Valdobbiadene. One of Italy's oldest and largest producers of Prosecco, Val d'Oca's sparkling wines are made with Glera grapes that are cultivated and vinified in the hills of Valdobbiadene. The hills of Valdobbiadene aren't just a beautiful landscape, they are a UNESCO World Heritage Site precisely because of their viticultural significance.



PROSECCO DOC EXTRA DRY (\$12.99):
Fresh and crisp with a hint of sweetness. A bit (15%) of Chardonnay and Pinot Grigio blended with 85% Glera adds lushness and roundness.

MILLESSIMATO VALDOBBIADENE EXTRA DRY PROSECCO SUPERIORE DOCG (\$17.99):
Vintage prosecco from Valdobbiadene with lively fruit and great minerality. 85% Glera with 15% Chardonnay and Pinot Grigio. Crisper and less sweet on the palate than the Prosecco DOC.

RIVE DI SAN PIETRO DI BARBOZZA VALDOBBIADENE PROSECCO SUPERIORE DOCG (\$32.99): 100% Glera. A single-vineyard sensation with crisp and long-lasting bubbles, vibrant fruit flavors, and a hint of herbs.

