

GREAT VALUE WINES: 8 PROSECCOS FOR UNDER \$25

Monday, August 16, 2021

Today, Prosecco is made from an expansive area, from Veneto to Friuli-Venezia Giulia, covering nine provinces, and in 2019, the Prosecco Hills, between Conegliano and Valdobbiadene, were recognized by UNESCO as a World Heritage site.

Whereas the bulk of bland Prosecco DOC wines usually come from fertile, low-lying plains, the two DOCGs that split from the DOC in 2009 – Conegliano-Valdobbiadene Prosecco (Superiore) and Asolo Prosecco (Superiore) – typically come from higher, steeper hills. The difference in quality between the two can be distinct, as the maximum yield for DOCG is 13.5 tons per hectare, compared with 18 tons per hectare required by Prosecco DOC.

A cru-like idea was grafted onto the Conegliano-Valdobbiadene DOCG in the same year when two DOCGs were separated from Prosecco DOC, with 43 communes amid the steep slopes making a terroir-specific style of Prosecco. These Proseccos are vintage wines, and the maximum yield is 13 tons per hectare, slightly lower than the plain DOCG. The best arguably comes from the south-facing steep Cartizze in Valdobbiadene, a 107-hectare vineyard that is considered as the “Grand Cru” of Prosecco. And the wines are sold as Superiore di Cartizze, in a bid to take Prosecco up market.



ANDREOLA PROSECCO DI VALDOBBIADENE SUPERIORE COL DEL FORNO RIVE DI REFRONTOLO BRUT: The aromas of ripe apples and perfumed minerals combine to give a delicious note of freshly sliced banana, spruced up by a fresh, creamy-mineral fizz and a persistent, mineral finish. Excellent Prosecco with some complexity. Enjoy now. **SCORE 92.**

NINO FRANCO PROSECCO DI VALDOBBIADENE SUPERIORE RUSTICO BRUT: Fresh, citrusy nose with lightly candied lemons and a hint of sherberty mineral. Lively froth that then reveals a good dose of fresh cream. This is what you look for in a good Prosecco. Frothy, creamy and fun. Enjoy now. **SCORE 92.**

BISOL PROSECCO DI VALDOBBIADENE SUPERIORE JEIO BRUT: A fresh, lively Prosecco with aromas and flavors of fresh pineapple and creamy minerals. Abundant fizz, which neutralizes the palate for a second or two, before the balanced fruit and minerals return. Salty aftertaste. A little jagged, but pleasant. Drink now. **SCORE 90.**

