



Why Summer Is the Time To Explore Conegliano Valdobbiadene Prosecco Superiore DOCG

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Conegliano Valdobbiadene is in Prosecco's heartland, nestled in Veneto, a hilly area in Northeastern Italy couched between the Adriatic sea and the Dolomites, about 50 km from Venice. The hills are ideal for viticulture, with a steady, mild climate, and substantial rainfall, well-draining soils and a constant breeze that blows off disease pressure and locks in freshness. Vine-growing and winemaking have existed here since ancient times, but it wasn't until 1754 that the first written record of Prosecco exists. For more than 300 years, winegrowers have made distinct, terroir driven Prosecco, and the region's phenomenal, celebrated bubbles inspired the founding of Italy's first School of Winemaking in 1876.



Biancavigna Conegliano Valdobbiadene Prosecco Superiore DOCG Extra Brut Rive di Soligo 2019: This wine has an utterly dry and rippling character, with uber-fine bubbles. It's all orchard apples and pears, honeyed lemons, biscuits, crisp velvet.

Conte Collalto Conegliano Valdobbiadene Prosecco Superiore DOCG Brut San Salvatore 2020: Crisp green apples, fresh meadow breezes, wild Italian lemons, electric and balanced.

Masottina Conegliano Valdobbiadene Prosecco Superiore DOCG Extra Brut Dry Rive di Ogliano RDO: Fantastically complex nose and flavors: wild flowers, peaches, yellow apples, pineapple, tangy, with a hint of marzipan.

Adami Conegliano Valdobbiadene Prosecco Superiore DOCG Dry Rive di Colbertaldo 2019 Vigneto Giardino: Absolute joy to sip, very balanced with red apples, lemons, apricots, buttered toast.

Col Del Lupo Conegliano Valdobbiadene Prosecco Superiore DOCG Dry: This wine is re-fermented in the tank. Pears, roses, honey, lightning minerality, purple flowers. Fantastic.

