



Prosecco

Everything You Need to Know

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The Prosecco Territory

The geographical area in which Prosecco is produced covers a range of hills which gradually descends from the southern side of the Alps of the Treviso province towards the middle of the course of the Piave river - an area which covers approximately 3,500 hectares (8,650 acres or 13.5 square miles) of vineyards at various altitudes between 50 and 500 meters (165 – 1,650 feet) above sea level. This region is notable for its mild climate, a feature which seems to have been passed on to its inhabitants and culture. The three principal centers of this northern part of the Treviso province - which since medieval times has been described in a number of writings (including of Dante) as "joyful and amorous" - are the towns of Conegliano, Pieve di Soligo and Valdobbiadene. Together with a number of smaller centers, these towns are linked by a 50 km (31 mile) road known as the Strada del vino Prosecco.

The road was inaugurated in 1966, but conceived in 1938 by professor Italo Cosmo who took his inspiration from the Deutsche Weinstrasse which links the valleys of the Rhine and the Moselle. The route passes through four sub-zones: the areas of Conegliano, Foleto, Soligo and Valdobbiadene each of which is characterized by progressive but conspicuous microclimatic variations. An imaginative, but ancient and appropriate etymology suggests that "Conegliano" derives from "Colle di Giano" (the hill of Japheth), and that its founder was therefore Japheth, third son of Noah who - according to Genesis - discovered viticulture and wine-making. Conegliano is the institutional centre of Prosecco culture and one of the most important oenological centers of Italy. The Oenological Society of Treviso originates from the very beginning of the Italian nation; the prestigious Agricultural Institute of Viticulture and Oenology and the unique and authoritative Institute of Experimental Viticulture.

The second part of the route continues along the ridge of the hills of Foleto: three vast natural "amphitheatres" providing a seemingly infinite panorama of hills with a particular reddish turf. Characteristic villages on this part of the route are Rua and San Pietro, where man's intervention has found a close affinity with the strength and simplicity of natural surroundings. The last centre of the Foleto area is the panoramic hill-top village of Refrontolo, where, in addition to Prosecco, a rare, delicate and sweet red dessert wine is cultivated. This is decanted by Mozart's Don Giovanni who describes it as the "excellent Marzimino".

The route continues in the Soligo valley, crossing an area of lower altitude with an excellent exposure to sunlight, passing through Pieve di Soligo, Solighetto (where the Consorzio per la tutela del vino Prosecco is based), Soligo and Farra di Soligo. The southern-facing slopes of these hills make them particularly suitable for the production of this wine. The last stretch of road, from Col San Martino towards Valdobbiadene, stands out due to the variety of the landscape and the gradual progression from hills to mountains. The poorer soil originating from sediments, the steep slopes and the fast flow of rainwater, and an excellent exposure to sunshine are a few of the elements which make Valdobbiadene and its hamlets - Santo Stefano and San Pietro - the Prosecco Paradise. Here, in the area of the Cartizze, the perfect balance of the various elements allows the wine to reach the very highest levels of quality.

Valdobbiadene is a town of vineyards and wine. The historic events of the town are celebrated in September with the annual Mostra Nazionale dello Spumante - the national festival of sparkling wine. They are the result of a natural vocation for vine cultivation which has become the



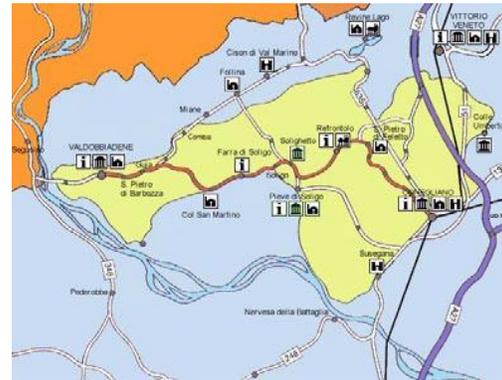
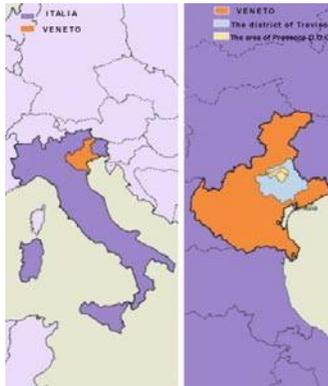
fundamental element in nearly every aspect of local life. Viticulture is celebrated in traditions originating more than a thousand years ago, as is demonstrated by St. Venanzio Fortunato, the 6th century poet and bishop of Poitiers, the most illustrious "son" of Valdobbiadene whose verses praised his native land as the land "quo vineta vernantur" - the land turned green by the vineyards.

Geographical Position of the Prosecco Territory

La strada del Prosecco

In the Veneto Region, in the beautiful hills north of Treviso, there is a road which joins the towns of Conegliano and Valdobbiadene, the two centers of Prosecco. The road is called "La Via del Prosecco" and follows a winding route between the two centers passing through the most characteristic, charming and important places for the production of Prosecco D.O.C.

The small villages and their delightful surroundings offer guided visits around the wine cellars, but also fascinating examples of architecture from various periods and beautiful natural scenery.



The Consorzio: A Guarantee of Quality

A rich golden color, a heady fragrance and a decisive taste - these are the hallmarks of a unique, sparkling wine: the Prosecco from Conegliano-Valdobbiadene. Today this Prosecco is the best-selling sparkling wine in Italy. To protect its unique character, an organization of wine producers formed the Consorzio di Tutela del Prosecco di Conegliano e Valdobbiadene. The Consorzio was founded in 1962, a year before the law for the regulation of denominations came into being. This was a clear sign of the seriousness and sense of responsibility of the wine producers who aimed to guarantee the highest levels of quality to the consumer.

Since its founding, the Consorzio has been based in the beautiful eighteenth century Villa Brandolini at Solighetto near Pieve di Soligo - in the heart of the Prosecco territory. In 1969 the Conegliano-Valdobbiadene area was recognized as the only zone authorized to produce Prosecco D.O.C.

The Consorzio is a private body which groups together all the various categories of producers, from small wine farms to large-scale producers of Spumante. Its aims are to group together the various interests, to stimulate the development of viticultural and oenological techniques, to guarantee and



improve the quality of Prosecco, to promote and safeguard the image of Prosecco in Italy and abroad, and to ensure that the production rules set down by the various authorities are respected. The Consorzio is not alone in carrying out this wide-ranging and complex task: the local Camera di Commercio (chamber of commerce) carries out strict controls for each individual consignment of grapes, leaving a production receipt confirming the origin of the registered vineyards. Later before the wines can be sold, they are analyzed and tasted by government commissions to obtain the certificate which allows them to be awarded the D.O.C. denomination label.

With its technical staff and facilities, and the collaboration with research institutes, the Consorzio conducts the important task of improving or introducing new techniques to the vineyard and wine cellars. It follows every production phase: the planting and pruning of the vines, the timing of the grape harvest, the pressing in the wine cellars, the fermentation right up until the wine is bottled.

The Consorzio ensures that the centuries-old tradition of the grape farmers is flanked by modern research and quality controls. An important contribution to this work is conducted by the Istituto Sperimentale di Viticoltura (Institute Experimental Viticulture) which, together with the nineteenth century Scuola Enologica (Oenological School) represents the oldest centre of wine research in Italy and the forging of an oenological innovation which has instructed entire generations of experts which have led to Valdobbiadene becoming the Italian capital of the Charmat method of Spumante production.

Research, study and experimentation serve to update production methods in a process which, however, will always remain faithful to tradition. Thus, after a 150-year history, the Prosecco of Conegliano-Valdobbiadene will always be as young, fresh and sparkling as it has always been.

The Vines, the Production Area, and the Wine

The Prosecco vine has been cultivated on the hills of Conegliano and Valdobbiadene since 1800. Its origins are probably linked to "Pulcino", a wine which was well-known and appreciated in Roman times. The hills of Conegliano and Valdobbiadene are characterized by their gentle slopes, the softness of the light, and the freshness of the colors which bring to mind the serenity of Renaissance paintings of the Veneto Region. Its clearest examples can be found here in the paintings of Cima di Conegliano and in the works on display in the town museums.

The production area is concentrated between Conegliano and Valdobbiadene because it is in this area that the vine grows in its ideal environment: the composition of the soil, hills exposed to plenty of sunlight, frequent and abundant rainfall, constant, mild temperatures between April and October and strong marked variations in temperature in the ripening period. In other environments, the results are mediocre, the grapes do not ripen correctly, and they lose their aromatic freshness. The Prosecco vine is rustic and vigorous with hazelnut-colored briers and large, brilliant green leaves that turn a golden yellow in autumn. The grapes - which grow in large bunches - are round or slightly oval, yellow with a thin skin releasing a rich perfume during the late grape-harvest. The appearance of the grapes changes with the variations of the terrain, and are called "tondo" (round), "lungo" (long), "gentile" (gentle), or "Balbi" after the first "Prosecco connoisseur", the Venetian nobleman Balbi Vallier.



The production potential of the denomination area is made up from 3,500 hectares of vineyards of Conegliano-Valdobbiadene Prosecco (yielding over 32 million kg (70 million pounds) of grapes and 27 million bottles of wine in 1995), and from the 107 hectares (264 acres or ½ square mile) of the sub-denomination "Superiore di Cartizze" from which an average of 1 million bottles of a unique sparkling wine are obtained. This is the fruit of a rich terrain and a southern-facing exposure which allows a prolonged ripening of the grapes and which concentrates the bouquet and taste of this Prosecco maintaining the freshness in an equilibrium making it a real crù.

The quality of Prosecco originates from the mixed composition of the terrain: sandstone in Valdobbiadene, Col San Martino and Soligo; red and stony in Feletto; strong and tenacious on the hills which slope from Conegliano to Vittorio Veneto. The timing of the grape harvest followed by a carefully-monitored vinification process do the rest. During the preparation of Prosecco, the most important rule is to respect what nature has given, limiting as much as possible keeping any technical interventions to an absolute minimum. The grapes are pressed gently to obtain the best must. This is left to rest for 10-12 hours at a temperature of 5-10° C (41-50° F); it is then decanted, yeasts are added and it is left to ferment at 18-20° C (64-68° F). This results in a balanced, richly-scented wine which, after a few months of natural refermentation becomes a worthy representative of the hospitality and cuisine of Treviso and the hills of Conegliano-Valdobbiadene.

Prosecco di Conegliano-Valdobbiadene Spumante

Description

When referring to the wine from Conegliano-Valdobbiadene, "Prosecco" and "Spumante" mean one and the same thing; in fact, for over a hundred years Prosecco D.O.C. has gone by this name, and in recent years has become the best-selling Spumante D.O.C. in Italy. Its moderate structure overwhelms the palate with a velvety softness while tingling with sapidity. Its low alcohol content makes it ideal for parties: it is an ideal accompaniment to the small pleasures of life. Prosecco Spumante fully expresses its agile but vigorous character. The grapes come from hills of medium altitude where the grapes take longer to ripen, the scent is fuller and the acidity - in particular due to malic acid - is maintained. The Spumante is obtained by natural refermentation after careful fermentation of the initial must. There are two types of Prosecco Spumante: Extra Dry and Brut. In the first, the fermentation is interrupted when there is still a small percentage of sugar (15/25 gr/l), in the second the process is continued until only 5/10 gr/l remain so that the Spumante becomes even more dry.

Extra Dry

Extra Dry is the "classic" Prosecco - the Prosecco which combines aroma with a velvety sapidity and lively effervescence. It is straw-colored with a fruity scent of peach, apple, pear and a hint of citrus fruits which tends towards a floral fragrance: a rich and fresh sensation. The wine extends softly in the mouth; it is full-bodied but dry due to the prominent acidity.

Served at 8-10° C (46-50° F), the Extra Dry Prosecco is the aperitif par excellence, and the perfect accompaniment to legume or seafood soups, pasta with delicate meat sauces, fresh cheeses and high quality white meats.



Brut

Brut is the most "modern" Prosecco, enjoyed the world over. Its success is due to the inviting sweetness of its fragrance - rich in citrus fruits and fresh vegetables. Often this bouquet is combined with pleasant undertone of fresh bread. This combination results in a vivacious all- round taste. Its subtle effervescence ensures persistence of taste and leaves the palate clean: an important factor in its choice as an accompaniment for food. Served at 7-9° C (45-48° F) with hors d'oeuvres of fish or elaborate vegetable dishes, first courses with seafood, oven- cooked fish such as salmon baked in foil or stuffed trout. It can also be used - as is the tradition in the Prosecco territory - as an accompaniment to the entire meal.

About Us

K.D. Imports, LLC is based in South Florida, USA and imports fine wines primarily from Italy.

The wines of **K.D. Imports, LLC** have had the honor of appearing on several "Wine Spectator Award of Excellence" wine lists throughout the USA and have been featured at both the Chicago and New York City Wine Enthusiast "Toast of the Town" wine tasting galas. Our San Giulio Prosecco has even been featured on NBC's "Today Show."

For more information on our company, our products, or opportunities to partner with us, please visit www.kdwineimports.com or visit us on [LinkedIn](#) or [Facebook](#).

