



**Appellation:** VSQ  
**Zone:** Valdobbiadene  
**Cru:** Vo' Euganeo  
**Vineyard extension (hectares):** n/a  
**Blend:** 100% Moscato giallo  
**Vineyard age (year of planting):** Moscato giallo  
**Soil Type:** Volcanic origin soils  
**Exposure:** Various  
**Altitude:** n/a  
**Colour:** Light golden yellow. Fine and persistent foam.  
**Nose:** Intense, floral nose with a definite aromatic note and spicy nuances  
**Flavour:** Pleasantly sweet, well-balanced, warm  
**Serving temperature (°C):** 5-7  
**Match with:** Desserts, fruit and puff pastry cakes  
**Average no. bottles/year:** 12,000  
**Alcohol %:** n/a  
**Grape yield per hectare tons:** 0  
**Notes:** Moscato Giallo can quite probably be referred to "Uva Apiana" which has been grown in the Mediterranean area since ancient times. Vine training system: traditional Casarsa and Sylvoz; vineyard density: 2.500-2.800 vines/hectare. Residual sugar: 6.0-7.5 grams/litre  
**Vinification and ageing:** The must is preserved in refrigerated tanks at a temperature close to 0 degrees Celsius, it is then racked into autoclaves where it ferments at 10-12 degrees Celsius reaching its sparkling evolution. Refrigeration and filtration precede sterile bottling. Finishing in the bottle for 2-3 months  
**Awards:** n/a

### *Estate History*

It was not easy to find a Prosecco that could satisfy our requirements, but finally we came in contact with Cantine Umberto Bortolotti and the wines are a great addition to our portfolio. The average production, although approximately 900.000 bottles a year, is by no means large in comparison to other wineries in the Valdobbiadene area. The Cantine was established in 1947 by Umberto Bortolotti who had a real passion for Prosecco; together with a group of friends he founded the "Consorzio di Tutela del Prosecco" (Consortium for the safeguarding of Prosecco), the Prosecco brotherhood and he also set up the National Fair of sparkling wines in 1963. The cellars have been at their present location since 1954 and have recently been completely renovated. The business is now run with much enthusiasm by Umberto's son Bruno together with his nephew Daniele and this winery is a perfect blend of extremely modern technology and respect for tradition. A small group of grape growers within the Valdobbiadene appellation has been carefully selected over the years, together with oenologist Enrico Baratto and Marika Zanatta today, ensuring that only grapes of the highest quality are vinified. All of the wines are made by the Charmat production method. There are two main lines of wines; the Linea UB where the Valdobbiadene Prosecco DOCG is predominant along with a few other grape varieties and the Linea Codice Bortolotti that includes 3 millésimé sparkling wines. Four DOCG single vineyard wines have recently been released: Valdobbiadene Prosecco Superiore Rive di Rolle "Piai Alto", Valdobbiadene Prosecco Superiore Rive di S. Stefano "Montagnole", Valdobbiadene Prosecco Superiore Rive di Col S. Martino "Vigneto Castel de Donà" and Valdobbiadene Prosecco Superiore Vigneto Àltena. "Rive" means "steep hill" in local dialect. This indication on the label is only allowed for sparkling wines that represent the essence of the terroir they derive from. The wines are produced from vineyards located in a single village where the maximum allowed grape yield is reduced to 13 tons per hectare. The harvest from these old vines has to be manual and the vintage must be shown on the label.





**Appellation:** PROSECCO TREVISO DOC

**Zone:** Valdobbiadene

**Cru:** n/a

**Vineyard extension (hectares):** n/a

**Blend:** 0% Glera (previously called Prosecco)

**Vineyard age (year of planting):** Glera (previously called Prosecco)

**Soil Type:** Hilly position, clay-limestone soil

**Exposure:** Various

**Altitude:** n/a

**Colour:** Clear pale straw-yellow with greenish reflections. Rich and persistent foam, fine grain perlage.

**Nose:** Young, fresh and fruity

**Flavour:** Well balanced, lively with a delicate fruity scent

**Serving temperature (°C):** 8-10

**Match with:** Light and pleasant aperitif. It is a perfect match with fruit and summer cocktails.

**Average no. bottles/year:** 110,000

**Alcohol %:** n/a

**Grape yield per hectare tons:** 0

**Notes:** Vine training systems: Sylvoz, Cappuccina; Vineyard density: 2.500-3.000 vines/hectare; The wine must be protected by heat and light.

**Vinification and ageing:** Charmat method in autoclave, adding sugar and adjuvant substances. Taking on of the sparkle ("prise de mousse") at 20 degrees Celsius and following fermentation at 13-14 degrees C for approx. 30 days. The following phases of fermentation and filtration make the product fit for sterile bottling. Finishing in the bottle for 3-4 months.

**Awards:** n/a

### *Estate History*

It was not easy to find a Prosecco that could satisfy our requirements, but finally we came in contact with Cantine Umberto Bortolotti and the wines are a great addition to our portfolio. The average production, although approximately 900.000 bottles a year, is by no means large in comparison to other wineries in the Valdobbiadene area. The Cantine was established in 1947 by Umberto Bortolotti who had a real passion for Prosecco; together with a group of friends he founded the "Consorzio di Tutela del Prosecco" (Consortium for the safeguarding of Prosecco), the Prosecco brotherhood and he also set up the National Fair of sparkling wines in 1963. The cellars have been at their present location since 1954 and have recently been completely renovated. The business is now run with much enthusiasm by Umberto's son Bruno together with his nephew Daniele and this winery is a perfect blend of extremely modern technology and respect for tradition. A small group of grape growers within the Valdobbiadene appellation has been carefully selected over the years, together with oenologist Enrico Baratto and Marika Zanatta today, ensuring that only grapes of the highest quality are vinified. All of the wines are made by the Charmat production method. There are two main lines of wines; the Linea UB where the Valdobbiadene Prosecco DOCG is predominant along with a few other grape varieties and the Linea Codice Bortolotti that includes 3 millésimé sparkling wines. Four DOCG single vineyard wines have recently been released: Valdobbiadene Prosecco Superiore Rive di Rolle "Piai Alto", Valdobbiadene Prosecco Superiore Rive di S. Stefano "Montagnole", Valdobbiadene Prosecco Superiore Rive di Col S. Martino "Vigneto Castel de Donà" and Valdobbiadene Prosecco Superiore Vigneto Àltena. "Rive" means "steep hill" in local dialect. This indication on the label is only allowed for sparkling wines that represent the essence of the terroir they derive from. The wines are produced from vineyards located in a single village where the maximum allowed grape yield is reduced to 13 tons per hectare. The harvest from these old vines has to be manual and the vintage must be shown on the label.





**Appellation:** VSQ  
**Zone:** Valdobbiadene  
**Cru:** n/a  
**Vineyard extension (hectares):** n/a  
**Blend:** 100% Lagrein  
**Vineyard age (year of planting):** Lagrein 1980,1995  
**Soil Type:** Soils of alluvial origin  
**Exposure:** West, altitude 200 meters above sea level  
**Altitude:** n/a  
**Colour:** Pink tending to garnet.  
**Nose:** Fruity with a violet note.  
**Flavour:** Fresh, delicately fruity with cherry, strawberry and berry notes. Slight almond finish.  
**Serving temperature (°C):** 8-10  
**Match with:** Excellent as an aperitif, perfect with raw fish.  
**Average no. bottles/year:** 24,000  
**Alcohol %:** n/a  
**Grape yield per hectare tons:** 10  
**Notes:** The classification of this wine is VSQ (Vino Spumante di Qualità - quality sparkling wine). Vine training systems: Traditional Pergola Trentina. Residual sugar: 0.8-1.2 grams/litre

**Vinification and ageing:** The crushed clusters are pumped into the fermentation vat where the fermentation takes place with maceration with the skins at a controlled temperature. As soon as the cap rises, the wine is racked off. The vinification process continues in stainless steel vessels with temperature control. The wine riferments for 40 days in autoclave with the addition of sugar and adjuvant substances. Refrigeration and filtration are followed by sterile bottling. Finishing in the bottle for at least 3 months is mandatory.

**Awards:** n/a

### *Estate History*

It was not easy to find a Prosecco that could satisfy our requirements, but finally we came in contact with Cantine Umberto Bortolotti and the wines are a great addition to our portfolio. The average production, although approximately 900.000 bottles a year, is by no means large in comparison to other wineries in the Valdobbiadene area. The Cantine was established in 1947 by Umberto Bortolotti who had a real passion for Prosecco; together with a group of friends he founded the "Consorzio di Tutela del Prosecco" (Consortium for the safeguarding of Prosecco), the Prosecco brotherhood and he also set up the National Fair of sparkling wines in 1963. The cellars have been at their present location since 1954 and have recently been completely renovated. The business is now run with much enthusiasm by Umberto's son Bruno together with his nephew Daniele and this winery is a perfect blend of extremely modern technology and respect for tradition. A small group of grape growers within the Valdobbiadene appellation has been carefully selected over the years, together with oenologist Enrico Baratto and Marika Zanatta today, ensuring that only grapes of the highest quality are vinified. All of the wines are made by the Charmat production method. There are two main lines of wines; the Linea UB where the Valdobbiadene Prosecco DOCG is predominant along with a few other grape varieties and the Linea Codice Bortolotti that includes 3 millésimé sparkling wines. Four DOCG single vineyard wines have recently been released: Valdobbiadene Prosecco Superiore Rive di Rolle "Piai Alto", Valdobbiadene Prosecco Superiore Rive di S. Stefano "Montagnole", Valdobbiadene Prosecco Superiore Rive di Col S. Martino "Vigneto Castel de Donà" and Valdobbiadene Prosecco Superiore Vigneto Àltena. "Rive" means "steep hill" in local dialect. This indication on the label is only allowed for sparkling wines that represent the essence of the terroir they derive from. The wines are produced from vineyards located in a single village where the maximum allowed grape yield is reduced to 13 tons per hectare. The harvest from these old vines has to be manual and the vintage must be shown on the label.





**Appellation:** VSQ

**Zone:** Valdobbiadene

**Cru:** n/a

**Vineyard extension (hectares):** n/a

**Blend:** 65% Chardonnay - 35% Traminer aromatico

**Vineyard age (year of planting):** Chardonnay - Traminer aromatico

**Soil Type:** Alluvial soil

**Exposure:** West, altitude 200 meters above sea level

**Altitude:** n/a

**Colour:** Slightly deep straw yellow. Fine and persistent perlage.

**Nose:** Intense and warm nose. Tropical fruit and floral notes that can be referred to Traminer and citrus notes that can be referred to Chardonnay.

**Flavour:** Pleasantly dry with an elegant fruity character.

**Serving temperature (°C):** n/a

**Match with:** As an aperitif with various kinds of hors-d'oeuvres. Raw fish dishes such as tuna, squid or octopus, raw fish carpaccio, raw shellfish. Eggplant dishes, medium spiced dishes.

**Average no. bottles/year:** 14,000

**Alcohol %:** n/a

**Grape yield per hectare tons:** 10

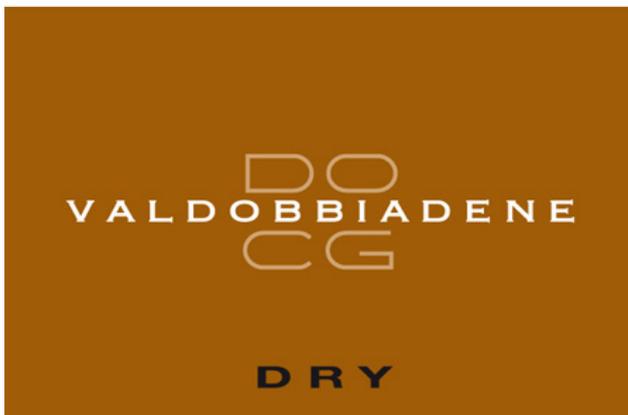
**Notes:** The classification of this wine is VSQ (Vino Spumante di Qualità - quality sparkling wine). Vine training systems: Traditional Pergola Trentina; Vineyard density: 3,500 vines/hectare; The wine must be protected by heat and light. Residual sugar: 1.0-1.2 grams/litre

**Vinification and ageing:** The crushed clusters are pumped into the fermentation vat where the fermentation takes place with maceration with the skins at a controlled temperature. The vinification process continues in stainless steel vessels with temperature control. The wine riferments for 70 days in autoclave at 14 degrees Celsius with the addition of sugar and adjuvant substances. Refrigeration and filtration are followed by sterile bottling. Short finishing in the bottle.

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**Appellation:** VALDOBBIADENE PROSECCO SUP. DOCG

**Zone:** Valdobbiadene

**Cru:** n/a

**Vineyard extension (hectares):** n/a

**Blend:** 100% Glera (previously called Prosecco)

**Vineyard age (year of planting):** Glera (previously called Prosecco)

**Soil Type:** Soils with fairly good depth and with evident presence of clay, marly sandstone and molasses of the Miocene period

**Exposure:** Various

**Altitude:** n/a

**Colour:** Pale straw yellow. Fine grain perlage with rich and persistent foam

**Nose:** Discreetly intense, with a clear fruity note

**Flavour:** Harmonious, warm and enveloping, typically aromatic with ripe apple notes

**Serving temperature (°C):** 7-9

**Match with:** As an aperitif, dry pastry, fruit cakes, summer fruit

**Average no. bottles/year:** 14,000

**Alcohol %:** n/a

**Grape yield per hectare tons:** 12

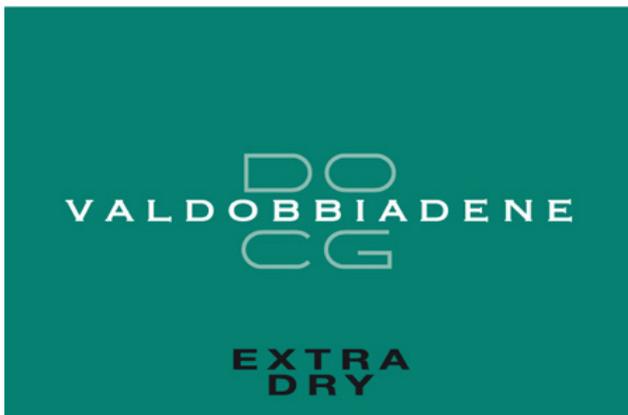
**Notes:** THE APPELLATION IS NOW: CONEGLIANO VALDOBBIADENE PROSECCO DOCG. Vine training systems: Sylvoz, Cappuccina; Vineyard density: 2.500-3.500 vines/hectare; residual sugar: 21-23 grams/litre. The wine must be protected by heat and light.

**Vinification and ageing:** White vinification in stainless steel vats, the must is clarified before fermenting with temperature control for approx. 10-12 days, selected yeasts are added. Sparkling wine production procedure in autoclave: the must preserved in refrigerated vessels at approx. 0 degrees Celsius is added to the wine in the autoclave. The “prise de mousse” is started up at 20 degrees Celsius and the following refermentation takes place at 14-15 degrees Celsius. Stabilization and filtration of the wine. Sterile bottling. Finishing in the bottle for 3-4 months.

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**Appellation:** VALDOBBIADENE PROSECCO SUP. DOCG

**Zone:** Valdobbiadene

**Cru:** n/a

**Vineyard extension (hectares):** n/a

**Blend:** 100% Glera (previously called Prosecco)

**Vineyard age (year of planting):** Glera (previously called Prosecco)

**Soil Type:** Soils with fairly good depth and with evident presence of clay, marly sandstone and molasses of the Miocene period

**Exposure:** Various

**Altitude:** n/a

**Colour:** Straw yellow

**Nose:** Fragrant, floral, pleasant fresh fruit notes

**Flavour:** Supple, lively, typically fruity

**Serving temperature (°C):** 8-10

**Match with:** As an aperitif, light dishes with reference to Venetian cuisine.

**Average no. bottles/year:** 218,000

**Alcohol %:** n/a

**Grape yield per hectare tons:** 12

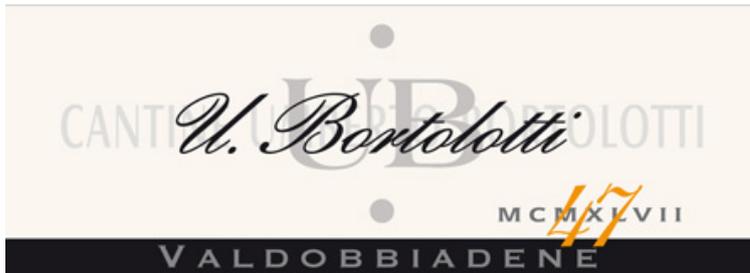
**Notes:** THE APPELLATION IS NOW: CONEGLIANO VALDOBBIADENE PROSECCO DOCG  
Vine training systems: Sylvoz, Cappuccina; Vineyard density: 2.500-3.500 vines/hectare; residual sugar: 14-17 grams/litre  
The wine must be protected by heat and light.

**Vinification and ageing:** White vinification in stainless steel vats, the must is clarified before fermenting with temperature control for approx. 10-12 days, selected yeasts are added. Sparkling wine production procedure in autoclave: the must preserved in refrigerated vessels at approx. 0 degrees Celsius is added to the wine in the autoclave. The “prise de mousse” is started up at 20 degrees Celsius and the following refermentation takes place at 14-15 degrees Celsius. Stabilization and filtration of the wine. Sterile bottling. Finishing in the bottle for 3-4 months.

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**Appellation:** VALDOBBIADENE PROSECCO SUPERIORE DOCG

**Zone:** Valdobbiadene

**Cru:** n/a

**Vineyard extension (hectares):** n/a

**Blend:** 90% Glera (previously called Prosecco) - 10% Pinot bianco

**Vineyard age (year of planting):** Glera (previously called Prosecco) - Pinot bianco

**Soil Type:** Selection carried out within the Valdobbiadene zone, the soils in the area are extremely variable, characterized by the alternating of very ancient morainal deposits, alluvial terraces and cones.

**Exposure:** South/South-east

**Altitude:** n/a

**Colour:** Light golden straw yellow. Fine grain perlage with rich and persistent foam.

**Nose:** Composure balanced with young, lively, fruity and floral notes

**Flavour:** Fragrant and fresh, aromatic, apple, apricot, peach and white flower notes

**Serving temperature (°C):** 8-10

**Match with:** Suitable for the whole meal, fish dishes

**Average no. bottles/year:** 39,500

**Alcohol %:** n/a

**Grape yield per hectare tons:** 9

**Notes:** The appellation is now: CONEGLIANO VALDOBBIADENE PROSECCO DOCG. Vine training systems: Sylvoz, Cappuccina; Vineyard density: 2.500-3.500 vines/hectare; residual sugar: 17-19 grams/litre. The wine must be protected by heat and light.

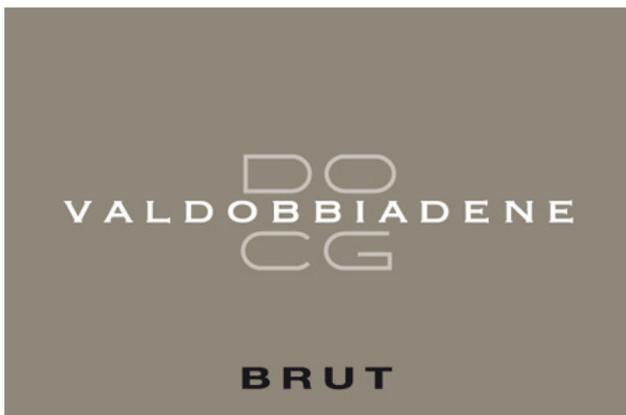
**Vinification and ageing:** White vinification in stainless steel vats, the must is clarified before fermenting with temperature control for approx. 10-12 days, selected yeasts are added. Sparkling wine production procedure in autoclave: the must preserved in refrigerated vessels at approx. 0 degrees Celsius is added to the wine in the autoclave. The "prise de mousse" is started up at 21 degrees Celsius and the following refermentation takes place at 14-15 degrees Celsius and lasts for approx. 40 days. Stabilization (at -4 degrees Celsius) and filtration of the wine. Sterile bottling. Finishing in the bottle for 4-5 months.

**Awards:** n/a

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**Appellation:** VALDOBBIADENE PROSECCO SUP. DOCG

**Zone:** Valdobbiadene

**Cru:** n/a

**Vineyard extension (hectares):** n/a

**Blend:** 100% Glera (previously called Prosecco)

**Vineyard age (year of planting):** Glera (previously called Prosecco)

**Soil Type:** Soils with fairly good depth and with evident presence of clay, marly sandstone and molasses of the Miocene period

**Exposure:** Various

**Altitude:** n/a

**Colour:** Straw yellow with reflections tending to a shiny-greenish colour. Fine grain perlage with rich and persistent foam.

**Nose:** Clean, well balanced, with a flowery note

**Flavour:** Persistent with typical fruity notes, full-bodied.

**Serving temperature (°C):** 8-10

**Match with:** Elegant and dry aperitif, light fish dishes, rich buffets. Avoid to drink this wine with sweet dishes

**Average no. bottles/year:** 128,000

**Alcohol %:** n/a

**Grape yield per hectare tons:** 0

**Notes:** The appellation is now: CONEGLIANO VALDOBBIADENE PROSECCO DOCG. Vine training systems: Sylvoz, Cappuccina; Vineyard density: 2.500-3.500 vines/hectare; The wine must be protected by heat and light.

**Vinification and ageing:** White vinification in stainless steel vats, the must is clarified before fermenting with temperature control for approx. 10-12 days, selected yeasts are added. Sparkling wine production procedure in autoclave: the must preserved in refrigerated vessels at approx. 0 degrees Celsius is added to the wine in the autoclave. The “prise de mousse” is started up at 21 degrees Celsius and the following refermentation takes place at 14-15 degrees Celsius and lasts for approx. 40 days. Stabilization (at -4 degrees Celsius) and filtration of the wine. Sterile bottling. Finishing in the bottle for 4-5 months.

### **Estate History**

It was not easy to find a Prosecco that could satisfy our requirements, but finally we came in contact with Cantine Umberto Bortolotti and the wines are a great addition to our portfolio. The average production, although approximately 900.000 bottles a year, is by no means large in comparison to other wineries in the Valdobbiadene area. The Cantine was established in 1947 by Umberto Bortolotti who had a real passion for Prosecco; together with a group of friends he founded the “Consorzio di Tutela del Prosecco” (Consortium for the safeguarding of Prosecco), the Prosecco brotherhood and he also set up the National Fair of sparkling wines in 1963. The cellars have been at their present location since 1954 and have recently been completely renovated. The business is now run with much enthusiasm by Umberto’s son Bruno together with his nephew Daniele and this winery is a perfect blend of extremely modern technology and respect for tradition. A small group of grape growers within the Valdobbiadene appellation has been carefully selected over the years, together with oenologist Enrico Baratto and Marika Zanatta today, ensuring that only grapes of the highest quality are vinified. All of the wines are made by the Charmat production method. There are two main lines of wines; the Linea UB where the Valdobbiadene Prosecco DOCG is predominant along with a few other grape varieties and the Linea Codice Bortolotti that includes 3 millésimé sparkling wines. Four DOCG single vineyard wines have recently been released: Valdobbiadene Prosecco Superiore Rive di Rolle “Piai Alto”, Valdobbiadene Prosecco Superiore Rive di S. Stefano “Montagnole”, Valdobbiadene Prosecco Superiore Rive di Col S. Martino “Vigneto Castel de Donà” and Valdobbiadene Prosecco Superiore Vigneto Àltena. “Rive” means “steep hill” in local dialect. This indication on the label is only allowed for sparkling wines that represent the essence of the terroir they derive from. The wines are produced from vineyards located in a single village where the maximum allowed grape yield is reduced to 13 tons per hectare. The harvest from these old vines has to be manual and the vintage must be shown on the label.





**Vinification and ageing:** White vinification in stainless steel vats, the must is clarified before fermenting with temperature control for approx. 10-12 days, selected yeasts are added. Sparkling wine production procedure in autoclave: the must preserved in refrigerated vessels at approx. 0 degrees Celsius is added to the wine in the autoclave. The “prise de mousse” is started up at 21 degrees Celsius and the following refermentation takes place at 14-15 degrees Celsius and lasts for approx. 40 days. Stabilization (at -4 degrees Celsius) and filtration of the wine. Sterile bottling. Finishing in the bottle for 4-5 months.

**Awards:** n/a

**Appellation:** VALDOBBIADENE SUPERIORE DI CARTIZZE DOCG

**Zone:** Valdobbiadene

**Cru:** n/a

**Vineyard extension (hectares):** 1.5

**Blend:** 100% Glera (previously called Prosecco)

**Vineyard age (year of planting):** Glera (previously called Prosecco)

**Soil Type:** Above the underlying bedrock there is a large layer of soil made of moraines, limestone and clay which shows its morainic origin

**Exposure:** Various

**Altitude:** n/a

**Colour:** Clear, pale straw yellow with golden reflections. Fine grain perlage with rich and persistent foam.

**Nose:** Complex, fruity and fragrant.

**Flavour:** Supple, well balanced, persistent and with typical aromatic notes

**Serving temperature (°C):** n/a

**Match with:** Excellent as an aperitif, for parties, fruit desserts, dry pastry. It is not suitable with cream.

**Average no. bottles/year:** 14,500

**Alcohol %:** n/a

**Grape yield per hectare tons:** n/a

**Notes:** Vine training systems: Sylvoz, Cappuccina; Vineyard density: 2.500-3.500 vines/hectare; residual sugar: 24-24 grams/litre. The wine must be protected by heat and light.

days. Stabilization (at -4 degrees Celsius) and filtration of the wine. Sterile bottling. Finishing in the bottle for 4-5 months.

### **Estate History**

It was not easy to find a Prosecco that could satisfy our requirements, but finally we came in contact with Cantine Umberto Bortolotti and the wines are a great addition to our portfolio. The average production, although approximately 900.000 bottles a year, is by no means large in comparison to other wineries in the Valdobbiadene area. The Cantine was established in 1947 by Umberto Bortolotti who had a real passion for Prosecco; together with a group of friends he founded the “Consorzio di Tutela del Prosecco” (Consortium for the safeguarding of Prosecco), the Prosecco brotherhood and he also set up the National Fair of sparkling wines in 1963. The cellars have been at their present location since 1954 and have recently been completely renovated. The business is now run with much enthusiasm by Umberto’s son Bruno together with his nephew Daniele and this winery is a perfect blend of extremely modern technology and respect for tradition. A small group of grape growers within the Valdobbiadene appellation has been carefully selected over the years, together with oenologist Enrico Baratto and Marika Zanatta today, ensuring that only grapes of the highest quality are vinified. All of the wines are made by the Charmat production method. There are two main lines of wines; the Linea UB where the Valdobbiadene Prosecco DOCG is predominant along with a few other grape varieties and the Linea Codice Bortolotti that includes 3 millésimé sparkling wines. Four DOCG single vineyard wines have recently been released: Valdobbiadene Prosecco Superiore Rive di Rolle “Piai Alto”, Valdobbiadene Prosecco Superiore Rive di S. Stefano “Montagnole”, Valdobbiadene Prosecco Superiore Rive di Col S. Martino “Vigneto Castel de Donà” and Valdobbiadene Prosecco Superiore Vigneto Àltena. “Rive” means “steep hill” in local dialect. This indication on the label is only allowed for sparkling wines that represent the essence of the terroir they derive from. The wines are produced from vineyards located in a single village where the maximum allowed grape yield is reduced to 13 tons per hectare. The harvest from these old vines has to be manual and the vintage must be shown on the label.





**Appellation:** VSQ

**Zone:** South east zone of the commune of Trento

**Cru:** n/a

**Vineyard extension (hectares):** n/a

**Blend:** 80% Pinot bianco - 20% Pinot nero

**Vineyard age (year of planting):** Pinot bianco - Pinot nero

**Soil Type:** Clayey and calcareous for Pinot Bianco, soil of morainic-alluvial origin for Pinot Nero

**Exposure:** n/a

**Altitude:** n/a

**Colour:** Straw yellow, fine perlage

**Nose:** Definite, intense with a pleasant note of yeast

**Flavour:** Dry, complex

**Serving temperature (°C):** 8-10

**Match with:** n/a

**Average no. bottles/year:** 7,800

**Alcohol %:** n/a

**Grape yield per hectare tons:** 12

**Notes:** This is a millésime wine

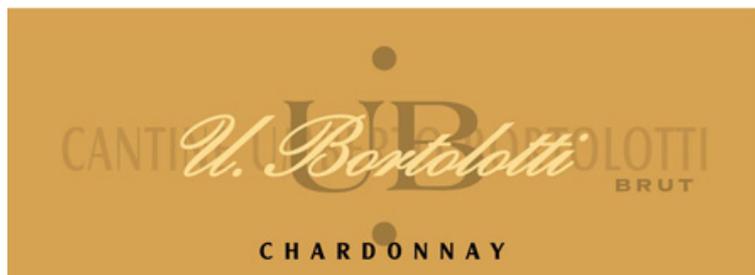
**Vinification and ageing:** White vinification. Long Charmat method for the production of sparkling wine. Prise de mousse at 20 degrees Celsius, fermentation for 120-150 days at 11-12 degrees Celsius on the lees. Stabilization and filtering. Sterile bottling. Finishing in the bottle for 12-15 months.

**Awards:** n/a

### *Estate History*

It was not easy to find a Prosecco that could satisfy our requirements, but finally we came in contact with Cantine Umberto Bortolotti and the wines are a great addition to our portfolio. The average production, although approximately 900.000 bottles a year, is by no means large in comparison to other wineries in the Valdobbiadene area. The Cantine was established in 1947 by Umberto Bortolotti who had a real passion for Prosecco; together with a group of friends he founded the "Consorzio di Tutela del Prosecco" (Consortium for the safeguarding of Prosecco), the Prosecco brotherhood and he also set up the National Fair of sparkling wines in 1963. The cellars have been at their present location since 1954 and have recently been completely renovated. The business is now run with much enthusiasm by Umberto's son Bruno together with his nephew Daniele and this winery is a perfect blend of extremely modern technology and respect for tradition. A small group of grape growers within the Valdobbiadene appellation has been carefully selected over the years, together with oenologist Enrico Baratto and Marika Zanatta today, ensuring that only grapes of the highest quality are vinified. All of the wines are made by the Charmat production method. There are two main lines of wines; the Linea UB where the Valdobbiadene Prosecco DOCG is predominant along with a few other grape varieties and the Linea Codice Bortolotti that includes 3 millésimé sparkling wines. Four DOCG single vineyard wines have recently been released: Valdobbiadene Prosecco Superiore Rive di Rolle "Piai Alto", Valdobbiadene Prosecco Superiore Rive di S. Stefano "Montagnole", Valdobbiadene Prosecco Superiore Rive di Col S. Martino "Vigneto Castel de Donà" and Valdobbiadene Prosecco Superiore Vigneto Àltena. "Rive" means "steep hill" in local dialect. This indication on the label is only allowed for sparkling wines that represent the essence of the terroir they derive from. The wines are produced from vineyards located in a single village where the maximum allowed grape yield is reduced to 13 tons per hectare. The harvest from these old vines has to be manual and the vintage must be shown on the label.





**Appellation:** VSQ

**Zone:** Valdobbiadene

**Cru:** n/a

**Vineyard extension (hectares):** n/a

**Blend:** 100% Chardonnay

**Vineyard age (year of planting):** Chardonnay

**Soil Type:** Hilly area, clay-limestone soils

**Exposure:** Various

**Altitude:** n/a

**Colour:** Bright, clear, pale straw yellow nuances. Rich, persistent foam, fine grain perlage.

**Nose:** Elegant fruity notes, ripe fragrance.

**Flavour:** Pleasantly dry, well balanced acidity, pleasant finish

**Serving temperature (°C):** 6-8

**Match with:** Excellent as an aperitif, delicate hors-d'oeuvres, important buffets

**Average no. bottles/year:** 18,000

**Alcohol %:** n/a

**Grape yield per hectare tons:** 12

**Notes:** This is a millésime wine. Vine training systems: Traditional Pergola Semplice; The wine must be protected by heat and light.

**Vinification and ageing:** Sparkling process in auto-clave adding sugar and adjuvant substances. The wine is made with a long Charmat process, after "prise de mousse" at 20 degrees Celsius, the wine ferments at 11-12 degrees Celsius for 90-120 days. The wine then rests for a long period of time on the lees. Refrigeration, filtration and sterile bottling. Finishing in the bottle 6-8 months

**Awards:** n/a

### *Estate History*

It was not easy to find a Prosecco that could satisfy our requirements, but finally we came in contact with Cantine Umberto Bortolotti and the wines are a great addition to our portfolio. The average production, although approximately 900.000 bottles a year, is by no means large in comparison to other wineries in the Valdobbiadene area. The Cantine was established in 1947 by Umberto Bortolotti who had a real passion for Prosecco; together with a group of friends he founded the "Consorzio di Tutela del Prosecco" (Consortium for the safeguarding of Prosecco), the Prosecco brotherhood and he also set up the National Fair of sparkling wines in 1963. The cellars have been at their present location since 1954 and have recently been completely renovated. The business is now run with much enthusiasm by Umberto's son Bruno together with his nephew Daniele and this winery is a perfect blend of extremely modern technology and respect for tradition. A small group of grape growers within the Valdobbiadene appellation has been carefully selected over the years, together with oenologist Enrico Baratto and Marika Zanatta today, ensuring that only grapes of the highest quality are vinified. All of the wines are made by the Charmat production method. There are two main lines of wines; the Linea UB where the Valdobbiadene Prosecco DOCG is predominant along with a few other grape varieties and the Linea Codice Bortolotti that includes 3 millésimé sparkling wines. Four DOCG single vineyard wines have recently been released: Valdobbiadene Prosecco Superiore Rive di Rolle "Piai Alto", Valdobbiadene Prosecco Superiore Rive di S. Stefano "Montagnole", Valdobbiadene Prosecco Superiore Rive di Col S. Martino "Vigneto Castel de Donà" and Valdobbiadene Prosecco Superiore Vigneto Àltena. "Rive" means "steep hill" in local dialect. This indication on the label is only allowed for sparkling wines that represent the essence of the terroir they derive from. The wines are produced from vineyards located in a single village where the maximum allowed grape yield is reduced to 13 tons per hectare. The harvest from these old vines has to be manual and the vintage must be shown on the label.





**Vinification and ageing:** White vinification with soft pressing of the clusters. Sparkling wine production procedure in auto-clave. Prise de mousse at 20 degrees Celsius and fermentation at 13-14 degrees Celsius for approx. 90 days. Cold stabilization (- 4 degrees Celsius) and filtering. Finishing in the bottle for two months.

**Awards:** n/a

**Appellation:** VALDOBBIADENE PROSECCO SUPERIORE DOCG

**Zone:** Farra di Soligo, Col San Martino District (province of Treviso)

**Cru:** Vigneto Castel de Donà

**Vineyard extension (hectares):** 0.95

**Blend:** 100% Glera (previously called Prosecco)

**Vineyard age (year of planting):** Glera (previously called Prosecco)

**Soil Type:** Morenic origin with clay and gravel

**Exposure:** East/South-east

**Altitude:** 288-311 meters above sea level

**Colour:** Straw yellow with bright greenish reflections. Fine perlage

**Nose:** Delicately floral and harmonic, white fruit

**Flavour:** Fresh, mineral with a cherry note aftertaste

**Serving temperature (°C):** 8-10

**Match with:** Fish and seafood dishes, cured meat, fruit. Delicate pasta and rice dishes.

**Average no. bottles/year:** 9

**Alcohol %:** n/a

**Grape yield per hectare tons:** 13

**Notes:** “Rive” means “steep hill” in local dialect. This indication on the label is only allowed for sparkling wines that represent the essence of the terroir they derive from. The wines are produced from vineyards located in a single commune or village where the maximum allowed grape yield is reduced to 13 tons per hectare. The harvest has to be manual and the vintage must be shown on the label.

### **Estate History**

It was not easy to find a Prosecco that could satisfy our requirements, but finally we came in contact with Cantine Umberto Bortolotti and the wines are a great addition to our portfolio. The average production, although approximately 900.000 bottles a year, is by no means large in comparison to other wineries in the Valdobbiadene area. The Cantine was established in 1947 by Umberto Bortolotti who had a real passion for Prosecco; together with a group of friends he founded the “Consorzio di Tutela del Prosecco” (Consortium for the safeguarding of Prosecco), the Prosecco brotherhood and he also set up the National Fair of sparkling wines in 1963. The cellars have been at their present location since 1954 and have recently been completely renovated. The business is now run with much enthusiasm by Umberto’s son Bruno together with his nephew Daniele and this winery is a perfect blend of extremely modern technology and respect for tradition. A small group of grape growers within the Valdobbiadene appellation has been carefully selected over the years, together with oenologist Enrico Baratto and Marika Zanatta today, ensuring that only grapes of the highest quality are vinified. All of the wines are made by the Charmat production method. There are two main lines of wines; the Linea UB where the Valdobbiadene Prosecco DOCG is predominant along with a few other grape varieties and the Linea Codice Bortolotti that includes 3 millésimé sparkling wines. Four DOCG single vineyard wines have recently been released: Valdobbiadene Prosecco Superiore Rive di Rolle “Piai Alto”, Valdobbiadene Prosecco Superiore Rive di S. Stefano “Montagnole”, Valdobbiadene Prosecco Superiore Rive di Col S. Martino “Vigneto Castel de Donà” and Valdobbiadene Prosecco Superiore Vigneto Àltena. “Rive” means “steep hill” in local dialect. This indication on the label is only allowed for sparkling wines that represent the essence of the terroir they derive from. The wines are produced from vineyards located in a single village where the maximum allowed grape yield is reduced to 13 tons per hectare. The harvest from these old vines has to be manual and the vintage must be shown on the label.





**Appellation:** VALDOBBIADENE PROSECCO SUP. RIVE DI ROLLE DOCG

**Zone:** Valdobbiadene

**Cru:** n/a

**Vineyard extension (hectares):** 2.65

**Blend:** 100% Glera (previously called Prosecco)

**Vineyard age (year of planting):** Glera (previously called Prosecco)

**Soil Type:** Very ancient morenic deposits, marl and sandstone

**Exposure:** n/a

**Altitude:** n/a

**Colour:** Straw yellow with slight greenish reflections

**Nose:** Lively and elegant, young and fine yellow fruit notes

**Flavour:** Elegant, fragrant, fresh, apple and pear

**Serving temperature (°C):** 10-12

**Match with:** n/a

**Average no. bottles/year:** 15,500

**Alcohol %:** n/a

**Grape yield per hectare tons:** 13

**Notes:** "Rive" means "steep hill" in local dialect. This indication on the label is only allowed for sparkling wines that represent the essence of the terroir they derive from. The wines are produced from vineyards located in a single commune or village where the maximum allowed grape yield is reduced to 13 tons per hectare. The harvest has to be manual and the vintage must be shown on the label.

**Vinification and ageing:** Charmat method in autoclave. The must is kept in refrigerated vats at 0 degrees Celsius. It is then racked into the autoclave where it ferments at 10-11 degrees Celsius and the wine evolves into a sparkling wine. The wine is then refrigerated, filtered before sterile bottling. Finishing in the bottle for 2 months.

### *Estate History*

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**Appellation:** VALDOBBIADENE PROSECCO SUP.  
RIVE DI SANTO STEFANO DOCG

**Zone:** Valdobbiadene

**Cru:** n/a

**Vineyard extension (hectares):** 0.97

**Blend:** 100% Glera (previously called Prosecco)

**Vineyard age (year of planting):** Glera (previously called Prosecco)

**Soil Type:** Very ancient morenic deposits, marl and sandstone

**Exposure:** n/a

**Altitude:** n/a

**Colour:** Slightly golden straw yellow

**Nose:** Lively, elegant, fresh, fruity

**Flavour:** Fragrant and fresh, evident apple note

**Serving temperature (°C):** 10-12

**Match with:** n/a

**Average no. bottles/year:** 12,500

**Alcohol %:** n/a

**Grape yield per hectare tons:** 13

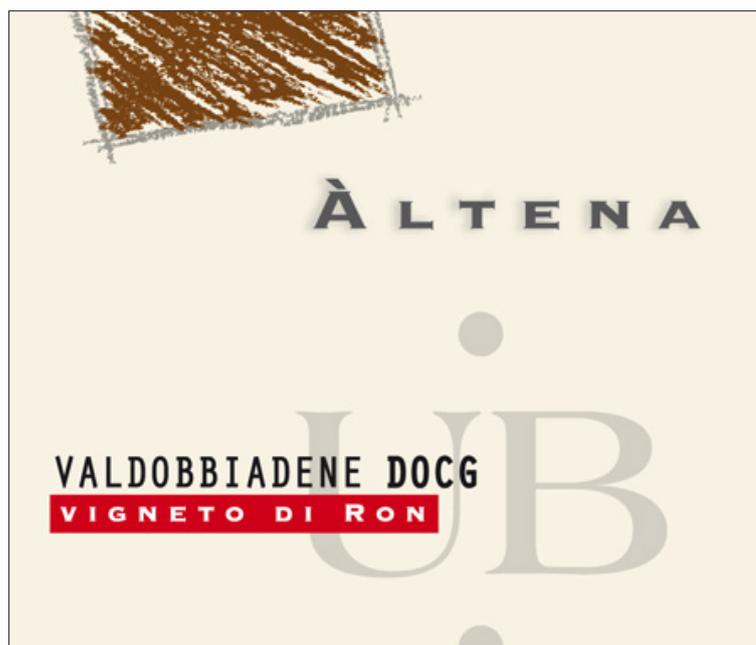
**Notes:** "Rive" means "steep hill" in local dialect. This indication on the label is only allowed for sparkling wines that represent the essence of the terroir they derive from. The wines are produced from vineyards located in a single commune or village where the maximum allowed grape yield is reduced to 13 tons per hectare. The harvest has to be manual and the vintage must be shown on the label.

**Vinification and ageing:** Charmat method in autoclave. The must is kept in refrigerated vats at 0 degrees Celsius. It is then racked into the autoclave where it ferments at 10-11 degrees Celsius and the wine evolves into a sparkling wine. The wine is then refrigerated, filtered before sterile bottling. Finishing in the bottle for 2 months.

### *Estate History*

It was not easy to find a Prosecco that could satisfy our requirements, but finally we came in contact with Cantine Umberto Bortolotti and the wines are a great addition to our portfolio. The average production, although approximately 900.000 bottles a year, is by no means large in comparison to other wineries in the Valdobbiadene area. The Cantine was established in 1947 by Umberto Bortolotti who had a real passion for Prosecco; together with a group of friends he founded the "Consorzio di Tutela del Prosecco" (Consortium for the safeguarding of Prosecco), the Prosecco brotherhood and he also set up the National Fair of sparkling wines in 1963. The cellars have been at their present location since 1954 and have recently been completely renovated. The business is now run with much enthusiasm by Umberto's son Bruno together with his nephew Daniele and this winery is a perfect blend of extremely modern technology and respect for tradition. A small group of grape growers within the Valdobbiadene appellation has been carefully selected over the years, together with oenologist Enrico Baratto and Marika Zanatta today, ensuring that only grapes of the highest quality are vinified. All of the wines are made by the Charmat production method. There are two main lines of wines; the Linea UB where the Valdobbiadene Prosecco DOCG is predominant along with a few other grape varieties and the Linea Codice Bortolotti that includes 3 millésimé sparkling wines. Four DOCG single vineyard wines have recently been released: Valdobbiadene Prosecco Superiore Rive di Rolle "Piai Alto", Valdobbiadene Prosecco Superiore Rive di S. Stefano "Montagnole", Valdobbiadene Prosecco Superiore Rive di Col S. Martino "Vigneto Castel de Donà" and Valdobbiadene Prosecco Superiore Vigneto Àltena. "Rive" means "steep hill" in local dialect. This indication on the label is only allowed for sparkling wines that represent the essence of the terroir they derive from. The wines are produced from vineyards located in a single village where the maximum allowed grape yield is reduced to 13 tons per hectare. The harvest from these old vines has to be manual and the vintage must be shown on the label.





**Appellation:** Valdobbiadene Prosecco Superiore DOCG

**Zone:** Valdobbiadene (province of Treviso)

**Cru:** n/a

**Vineyard extension (hectares):** 0.60

**Blend:** 100% Glera (previously called Prosecco)

**Vineyard age (year of planting):** Glera (previously called Prosecco) 1994

**Soil Type:** Morenic origin, clayey

**Exposure:** South-west

**Altitude:** 318-325 meters above sea level

**Colour:** Straw yellow with bright greenish reflections. Fine perlage

**Nose:** Fragrant, fruity

**Flavour:** Fresh, slightly supple, typically fruity, peach, plum and apricot, persistent

**Serving temperature (°C):** 8-10

**Match with:** Fish and seafood dishes, cured meat, fruit

**Average no. bottles/year:** 7,200

**Alcohol %:** n/a

**Grape yield per hectare tons:** 13

**Notes:** n/a

**Vinification and ageing:** White vinification with soft pressing of the clusters. Sparkling wine production procedure in autoclave. Prise de mousse at 20 degrees Celsius and fermentation at 13-14 degrees Celsius for approx. 60 days. Cold stabilization (- 4 degrees Celsius) and filtering. Finishing in the bottle for two months.

**Awards:** n/a

### *Estate History*

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