

PRO SECCO

SUPERIORE
DOCG

Prosecco Superiore Docg



GLERA

85%



15%

VERDISO / PERERA / BLANCHETTA

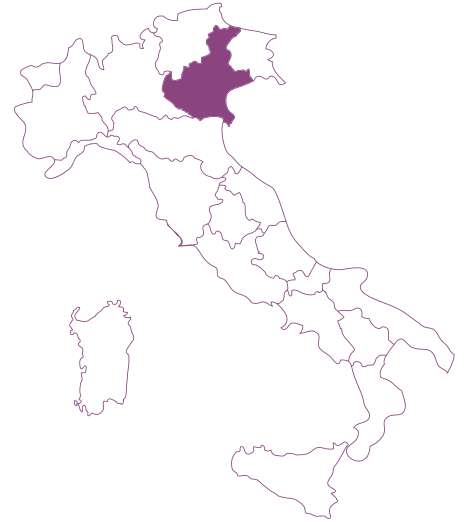
Prosecco is a wine produced in the Veneto region, in the northeastern part of Italy. The cultivation area today is rather wide, even extending to the vineyards of the plains into other Italian regions, for example the Friuli Venezia Giulia. However, the classic production zone is that which refers to the Treviso province (about 50 km from Venice), specifically in the hills of Conegliano and Valdobbiadene.

The hill vineyards are the best for the production of the Prosecco Superiore. This typology, protected by the DOCG of 2008, includes 15 municipalities, 13 hill slopes, and 107 hectares (264 acres) that characterize the Cartizze hill. This last, is probably the crown jewel of the Prosecco Superiore DOCG production.

The climate of the production zone of the Prosecco DOCG is, generally, continental. The soils on which the grapes are grown for this typology are rather variegated, in that they are derived from the former seabed. Here, it is possible therefore to encounter soils of sand, clay, and marl. To this is added the hilly character of the territory with very steep inclines.

The Prosecco DOCG is generally produced the spumante version, obtained through the Martinotti method or through the classical method. In the spumante by the Martinotti method - also called Charmat - the still wine is immersed in the stainless steel tank together with yeasts and sugar for a second fermentation, resulting in carbonation. With this method,

WINE RANKING



generally, one seeks to preserve the primary aromas and flavors of the wine.

Prosecco Superiore DOCG is a typology and not a vine variety. The vines from which the typology is produced are:

- **Glera**: strictly speaking of percentages, the most important variety at the center of a Prosecco DOCG.
- **Verdiso**: variety that generally gives flavor
- **Perera**: confers a fruity aroma to the wine
- **Bianchetta**: gives smoothness to the wine

The last three varietals cannot make up more than 15% of the total.

The most common dosages of Prosecco

Superiore DOCG are:

- **Brut** with less than 12gr/l sugar
- **Extra Dry** with sugar between 12 and 17 gr/l
- **Dry** with a presence of sugar between 17 and 32 gr/l

Lastly, the Rive and Cartizze typologies can be vintage.

WINE RANKING

Prosecco Superiore Conegliano Valdobbiadene

GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



SHORT (5-8 years)



MEDIUM (10-15 years)



LONG (more than 15 years)

91



Conegliano Valdobbiadene Prosecco Superiore Dogc Brut Nature Rive di Ogliano 2016

BIANCAVIGNA

Nice complexity expressed both on the nose and in the mouth. Especially the articulation of the flavors that permits an enjoyable floral opening, followed by a nice panorama of fruity sensations. Ranging from sweet citrus to pulpy white fruit, as if it were peach. Flavorful details on the finish. Top drink.



90



Valdobbiadene Prosecco Superiore Dogc Brut Nature Cartizze Metodo Classico 2016

SILVANO FOLLADOR

Prosecco Superiore from the classic method that does not lose its fruity soul from the Glera, if anything it confers a drier profile that is never truly rigid. Subtle aromas of white flowers and white-fleshed fruit. In the mouth, a lovely citrus variety is added which, in duet with the salt, gives the wine momentum and very good gifts of drinkability.



89



Conegliano Valdobbiadene Prosecco Superiore Dogc Dosaggio Zero Rive di Soligo 2016

BIANCAVIGNA

98% of Glera. On the nose, white fruit in prevalence. The complexity is guaranteed by sensations of yeast, as well as refreshing notes of mint and lime peel. In the mouth, white fruit dominates, but is never excessive. Great salty feel at the end of the sip. This label favors gifts such as drinkability and lightness.



89



Valdobbiadene Prosecco Sup Dogc Vigneto Giardino Rive di Colbertaldo Ascittuto 2017

ADAMI

Only Glera grapes for this wine of an expressive double nature. The nose has more of a floral touch, with acacia blossoms and wisteria. White fruit is also present in this phase but will be much more evident in the mouth. The sip, in each phase, associates slenderness with depth.



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Valdobbiadene Prosecco Superiore Docg Brut Crede BISOL 1542

“Crede” indicates the dialect name of clay, the rock on which the plants are grown – prevalently Glera – that make up this label. Intense aromas that alternate white fruit, including tropical varieties with delicate sensations of wildflowers. Juicy, but also pulpy mouth from fruit – all pear and rennet apple.



88



Valdobbiadene Prosecco Superiore Docg Brut Particella 68

SORELLE BRONCA

The number 68 refers to the land registry parcel belonging to the winery in the heart of the Colbertaldo area. Ninety percent Glera completed by native varieties like Perera and Bianchetta. White fruit and lime blossom on the nose. In the mouth, this duality is severed and the floral aspect is substituted by tones of kiwi and salt.



87



Valdobbiadene Prosecco Superiore Docg Brut Otreval Rive di Guia 2017

LA TORDERA

Prosecco Superiore from the classic method that does not lose its fruity soul from the Glera, if anything it confers a drier profile that is never truly rigid. Subtle aromas of white flowers and white-fleshed fruit. In the mouth, a lovely citrus variety is added which, in duet with the salt, gives the wine momentum and very good gifts of drinkability.



86



Valdobbiadene Prosecco Superiore Docg Brut Cuvée Solicum

COLLI SOLIGO

Only Glera for this cuvée that highlights a nose that while it may not exceed in complexity, is capable of a panorama of realistic, rich perfumes in the glass. The apple and pear that recur in the tasting phase are truer than true. The minerality, also well-noticeable, confers the gift of agility to the sip.



86



Conegliano Valdobbiadene Prosecco Superiore Docg Extra Dry Rive di Ogliano 2017

MASOTTINA

The sweet part that characterizes the perfume is not derived from white fruit, but instead from citrus. For this reason, the bouquet maintains a good elegance that varies particularly between candied orange peel and fresh citron rind. In the mouth, the citrusy part is no less and is flanked by notes of quince.



WINE RANKING

86


**Valdobbiadene Prosecco Superiore Docg Brut 26°
Primo Rive di Col S.Martino 2017**

ANDREOLA

The recipe is simple: only Glera and no sugar. Already at the nose, the ensemble makes it clear that this is a Prosecco Superiore without compromises and with dry notes of citrus and green apple. In the mouth, the citrusy part demonstrates a side of the peel that gives a light, but pleasing, sour note. Flavorful finish.



86


Valdobbiadene Prosecco Superiore Docg Dry Cartizze 2017

BORTOLOMIOL

Notwithstanding the more than 25 gr/liter of sugar, the imprint of this wine lands on a fruity smoothness that never veers toward real sweetness or sugariness. Typical aromas of pear and apple, with soft touches of white melon. In the mouth, the soft part has an almost tropical mix next to the sensations of the usual tonalities of white-fleshed fruit. Lightly mentholated finish.



85


**Valdobbiadene Prosecco Superiore Docg Brut Rive di
Santo Stefano Gerardo 2017**

LE COLTURE

Gerardo, a historical person of the cantina, is celebrated by this label. On the nose, it takes off with white-fleshed fruit rendered richer from notes of yeast and hazelnut. In the mouth, a subtle entrance that lengthens on tonalities of apple, fresh aromatic herbs and green almond. A slight flavor striation along the whole sip.



85


**Conegliano Valdobbiadene Prosecco Superiore Docg Brut
Rive di Manzana 2017**

MANI SAGGE

If the aromas are classic, well-articulated, and for the certain verses natural, the sip changes register. In the mouth, along with the natural flavors of white fruit, above all pear, one also encounters those flavorful details that recall toasted hazelnut and spices. Nothing however, transfigures the sip, thanks to a nice flavor.



85


Conegliano Valdobbiadene Prosecco Superiore Docg Brut

GREGOLETTO

The green part that recalls wild flowers and mint on the nose lightly covers the white fruit that in the mouth becomes the protagonist. The sip takes off on dry and a bit sour tones from granny smith apple, which then melts and softens on notes of pear and white melon.



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63

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PROSECCO SUPERIORE DOCG
WINE RANKING BY
LUCA GARDINI
THE WINE KILLER

TASTING PERIOD
MAY 2018

