

# Culinary *with Camilla* Adventures

Friday, July 5, 2019

## Climbing the Prosecco Hierarchy: To Prosecco Superiore di Cartizze with Steamed Clams, Smoked Scallops, and Capellini #ItalianFWT

**Prosecco DOC is the base appellation for Prosecco.** It's located within the region of Treviso. Prosecco DOCG, which is the focus of this month's #ItalianFWT event, is a smaller region comprised of three villages - Conegliano, Valdobbiadene, and Asolo. Prosecco Superiore Rive DOCG only applies to wines made from one of just over three dozen single vineyards in the Coneglio-Valdobiadene district. And Prosecco Superiore di Cartizze DOCG is considered, by some, as the 'grand cru' of the Prosecco line-up. Given that I had never even heard of Cartizze, I had to trackdown a bottle!

Cartizze was officially recognized in 1969 when the DOC zone was established. It is comprised of just over 160 acres and lies on steep vineyards in the Valdobbiadene communes of San Pietro di Barbozza, Santo Stefano, and Saccol. Cartizze, derives from gardiz, a word in the local dialect that refers to the reed mat on which the grape clusters are placed to dry.

