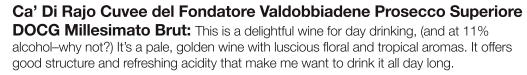
amy Reiley's Eat Something Sexy

WHAT IS PROSECCO? HERE'S WHAT YOU NEED TO KNOW

August 16, 2021 / by Amy Reiley —

It certainly is a mouthful, but wines labeled Valdobbiadene Superiore Prosecco DOCG come from grapes grown on the hills between the towns of Conegliano and Valdobbiadene in the Treviso province. It is the heart of Prosecco production and at the top level of Prosecco designations. The very best of the best Prosecco vineyards are labeled Valdobbiadene Prosecco Superiore di Cartizze DOCG and come from a very select region within the DOCG region. If this is all a little confusing to you, this visual from the consortium of Prosecco producers may help make the Prosecco designations more clear.





Anna Spinato Valdobbiadene Prosecco Superiore DOCG Brut: This is my pick for a pre-dinner Prosecco. A lovely, feminine wine, it offers apple and stone fruit aromas. It offers stone fruit flavors and Meyer lemon acidity. It has a faint sweetness that makes me crave salty finger foods.

Riva dei Frati Valdobbiadene Prosecco Superiore DOCG Dry: This wine was more pale and more gentle than most of the Prosecco sparkling wines I tried for this article. On the nose it gave off the perfume of honeysuckle. Ripe melon, particularly honeydew, was the predominant flavor but a hint of pineapple gave it a memorable flavor.

Val d'Oca Valdobbiadene Prosecco Superiore DOCG Millesimato

Extra Dry: This is a remarkably pretty wine. Perhaps it is too pretty for some because it kept making me think of ladies who lunch! Ultra-refined with floral aromas and an almost ethereally light body, it's a wine for anyone who wants to drink something "lovely."

La Gioioa Valdobbiadene Prosecco Superiore DOCG Spumante Extra Dry: This wine easily rates among my all-time favorite Prosecco. It is more intense than most of the wines reviewed here. On the nose, there are freshly cut apple and floral aromas. On the palate, it bursts with unexpected papaya and dried mango flavors.





