

Forbes

Food & Drink

Col Fondo: This Frizzante, Bottle-Fermented Prosecco Is Curiously Delicious

Jill Barth | Jun 27, 2019,

This summer, Prosecco is turning some heads. There's a celebratory mode as one of the most-qualified levels of this bubbly from northeast Italy celebrates an anniversary: **Conegliano Valdobbiadene Prosecco Superiore was one of the first Italian growing regions to earn D.O.C recognition in 1969 — the prestigious D.O.C.G. status followed in 2009.** 50 and ten years on, the producers, which tend vineyards between Venice and the Dolomites, are communicating the diligence employed in the making of their wine. Now's the time to get back into Prosecco.

The thing is, everyone knows Prosecco — it's hugely popular. There may be one or two you that have had a turning point away from Prosecco over the years for one reason or another. You may have taken it for granted. In place of this sense of whatever, I present to you: Col fondo.

