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Spirits

How The Rive Will Help You Understand The Complexities Of Conegliano-Valdobbiadene Prosecco

Susan H. Gordon | Jun 25, 2020

Here's quick context for the DOCG: more than one-third of its producers here make fewer than 500,000 bottles per year (almost a quarter make fewer than 2 million, 14% fewer than 5 million, 23% are larger than that). Of the more than 300 producers, 182 are spumante bottlers. Of its 8,446 hectares, 249 are Rive. In the disciplinare's standing text, "Rive" is defined as a word of traditional use, as a mention that distinguishes vineyards located in single municipalities or frazioni (an administrative term especially from the 1930s roughly used to tie singular towns to a nearby municipality). Grapes are required to be hand-harvested, but it would not be possible to gather them in any other way.



The identity of Conegliano-Valdobbiadene Prosecco includes this culture that can recount its collective territorio "in contraposition with the concept of Rive or even better of vineyard," says Nardi. It is a history of looking for specificity in order to reach wines that are representative of this territorio. "There is definitely a culture where grapes are procured, for example, in a cultivation zone in Conegliano where structure prevails, olfactory intensity prevails, and they're joined for example with a wine from the area of Valdobbiadene where there is this sapidity and freshness with more floral aromas." It turns out there are distinct selections, Rive sites, that are "particularly appreciated, as much in wine competitions as by consumers." Selections that are made according to the age of the vines or of the vineyards, or for notably acute expressions of the acidity top Prosecco wines are famous for.

