

L'OCCASION

LOOKING FOR FRESHNESS? CHECK OUT PROSECCO DOCG

By Jill Barth | 07/05/19

In wine, I always look for freshness. Some of my favorites — from deep reds to pale rosé to crisp whites — bear a mark of distinct freshness. Nowhere is this more elemental than in sparkling wine. Prosecco is one of the world's best-known sparkling wines, loved by many and readily accessible. At the top of the quality scale for this wine from the Veneto region of northeast Italy is the DOCG indication.

Prosecco can be made in a still version, but most consumers seek out bubbly, which is made in either frizzante or spumante.

This, to me, is an interesting range because frizzante presents a lighter bubble load, while spumante sparkles in abundance.

Some of my favorite Prosecco DOCG bottles are frizzante, such as Col Fondo or Rifermentato in Bottiglia which translates to “with the bottom,” meaning with the lees. It’s unfiltered and experiences a second fermentation in the bottle, and presents more of a sour texture, not at all unlike a sour that I enjoy at my local brewery. Col Fondo is produced both DOC and DOCG. To taste the latter try, Malibràn Credamora Col Fondo Valdobbiadene DOCG Prosecco 2017.

Consorzio di Tutela



PROSECCO SUPERIORE
DAL 1876

