

My Undiscovered Italian Wine Region: Conegliano Valdobbiadene

By Kristen Oliveri | January 6th, 2019

I've been drinking, tasting and deliriously enjoying Italian Prosecco for my long, storied drinking history, but had yet to make the mental connection between Prosecco and the specific region of Conegliano Valdobbiadene until I experienced it first-hand on my honeymoon. While we were married in a beautiful little Tuscan town of Montespertoli, we celebrated our mini-honeymoon in Venice for a few days of relaxation and shopping before heading back home to New York.



The overall region produces the grapes that create Prosecco Superiore D.O.C.G.—a production area that covers 15 communes. The area is so steeped in history that we were urged by Roberta to begin our day by visiting Italy's first School of Winemaking in the region.

The school started it all for Italian winemaking and has been in operation since 1876. Today, it continues to teach the next generation of not only Italians, but Europeans at large, how to make, produce and nurture Italian sparkling wine. The production of this type of Prosecco came from the experimentation of Antonio Carpena, which was later improved in the 20th century by his company, and then through the School of Winemaking itself.

