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2019 Ca' Di Rajo Cuvée Del Fondatore Brut Valdobbiadene Prosecco Superiore

Prosecco farmed using an historic trellising method

by Meg Maker / October 3, 2020

The Glera grapes for this cuvée are grown in the Buia di Valdobbiadene area at 300 to 400 m elevation. The fifteen hectares are trained with the traditional Bellussera trellising system, which forms a grid of overhead vines to mitigate disease pressure. Fruit is hand-harvested. The wine spends 70 to 90 days in the charmat tank, followed by 45 days in bottle prior to release. The sugars are 5 g/L.

The result is pale moony yellow with an active, spumy bead. The fragrance is bracing, clean, suggesting white flowers and lemon with a streak of wet stone. The texture is animated, carrying flavors of citrus while a faint sense of wet clay adds earthy interest. The sugars are not distracting, instead softening the prickly acidity. It finishes in a blaze.

It's a good aperitif wine to pair with crispy snacks. The acidity is uplifting, and the Brut sugar level ensures it will not fatigue.

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Valdobbiadene Prosecco Superiore DOCG



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