

# the drunken cyclist



*I have three passions: wine, cycling, travel, family, and math.*



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## Nuthin' But A 'G' Thang When it Comes to Quality Prosecco —Third Edition

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A few years into this blog, though, I had a fantastic lunch in New York City with Silvia Franco of Prosecco producer Nino Franco and she introduced me to Prosecco Superiore D.O.C.G. (Denominazione di Origine Controllata e Garantita or Denomination of Controlled and Guaranteed Origin). Silvia stressed that there is a huge difference between the DOC and D.O.C.G. wines, the latter coming from the intensely hilly areas around the two Veneto towns of Conegliano and Valdobbiadene...

**2019 Le Colture Prosecco di Valdobbiadene Superiore di Cartizze D.O.C.G., Italy:** Retail \$45. 100% Glera. From that most prestigious area within the Prosecco Superiore D.O.C.G., Cartizze, which I mentioned above and is one of the more amazing areas I have ever visited. Extremely steep vineyards within a few kilometers of the Dolomiti, a truly stunning place. A brilliant light straw in the glass with a delicate, yet persistent sparkle. Lovely tree fruit notes, clear minerality, and a sweet croissant element on the nose, but the palate is much more of a green apple, tart, yet still round (due to the rather high RS: 23 g/l) and the sparkle, while present, is understated. A lengthy finish to a lovely wine. **EXCELLENT. 91 POINTS.**



**2019 Masottina Prosecco di Conegliano-Valdobbiadene Millesimato Extra Dry Rive Di Ogliaiano D.O.C.G., Italy:** Retail \$30. 100% Glera. From one of the celebrated Rive in the Prosecco Superiore D.O.C.G., this has quite a bit of RS (15.4 g/l) but comes off as remarkably dry. A bit of color in the glass, but still decidedly in the "straw" category, with oodles of citrus on the nose: grapefruit and lime predominantly. The palate is quite dry and focused first on the fruit and then the acidity and, as I said, comes off quite dry until the lengthy finish where the sweetness starts to come out. **EXCELLENT. 92 POINTS.**



**2019 Marsuret Glera Rive di Guia Prosecco di Valdobbiadene D.O.C.G., Italy:** Retail \$26. 100% Glera. From a vineyard (Guia) with one of the only Northern exposures in the entire appellation, which creates more green notes (celery, basil) in addition to the more usual citrus (lime). Even though this is labeled as Brut, it could be classified as an Extra Brut due to its minimal dosage (4 g/l). As a result, quite a tart wine but still laden with fruit on the palate, again, mostly citric in nature—the lime really explodes. Quite a lovely wine and would be fantastic with a bowl of carbonara. Perfetto. **EXCELLENT. 92 POINTS.**



**2019 Adami Valdobbiadene Prosecco Superiore Brut Col Credas Rive di Farra di Soligo D.O.C.G. Extra Dry, Italy:** Retail \$24. 100% Glera. From one of the 43 prestigious Rives in the appellation and vinified to the Extra Brut level (4 g/l). More tree fruit (peach and pear) than citrus (but there is some of both lemon and lime) on the nose. The palate is quite dry, really dry, and fantastic. That pear and citrus lead off, followed by a near-searing tartness that coats the mouth and causes gallons of saliva to be produced almost instantly. If there ever was a food-friendly wine, this is it, my friends. Delicious. **Outstanding. 93 Points.**

