

The WineKnitter

Sparkling Wines Of Col Vetoraz

8/19/2020 Penny Weiss

About 26 miles north of the Treviso airport in the Veneto region of Italy are the small and picturesque towns of **Conegliano and Valdobbiadene**. These towns are the home of **Conegliano Valdobbiadene Prosecco DOCG** and Prosecco Superiore DOCG where some of the finest Prosecco is made from the Glera grape variety.



It is a countryside filled with hills and rolling slopes rising up from the Piave River. From early origins, a glacier slid down from the Dolomites and came to rest in a valley that eventually became the riverbed of the Piave. The river begins in the Alps and flows into the Adriatic Sea. The local soil is attributed to this glacier and can vary depending upon the slope of the hill. Some areas contain rock, sand, clay and iron oxides. In areas unaffected by the glacier, the soils contain marls and sandstone and are less deep and more porous. Because **Conegliano Valdobbiadene** is situated between the sea and Pre-alps, the area experiences a mild climate with constant breezes. Vineyards have great sun exposure and benefit from the altitude and broad differences between day and night temperatures. The slopes, micro-climate, sun exposure and various soils make this an ideal setting for growing Glera grapes and producing sparkling wine.

