



What's in that Bottle?

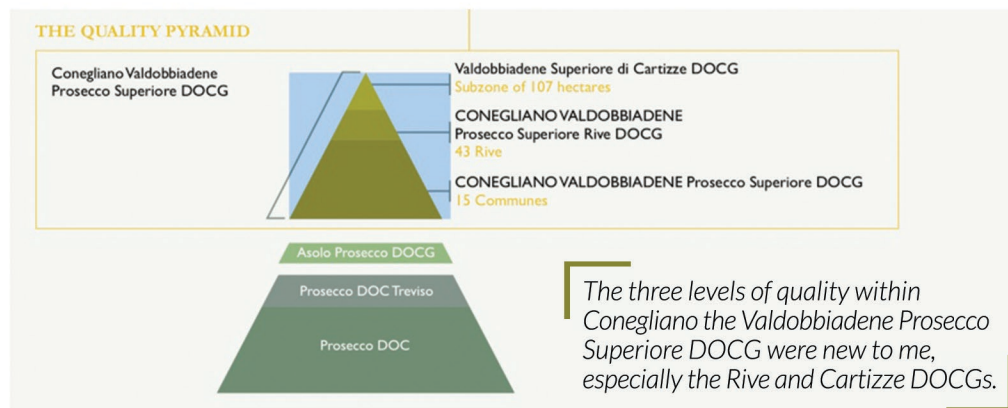
Better Living Through Better Wine!

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Discovering the Delights of Prosecco Superiore #ItalianFWT

Prosecco has long been a favorite sparkling wine for many – and indeed it surpassed Champagne as the world's top sparkling wine in volume in 2018. And the cool thing is this: there's Prosecco and then there's Prosecco. I'm talking about Prosecco Superiore DOCG, which is the highest level of quality.



Top 5 Things to Know: Conegliano Valdobbiadene Prosecco Superiore DOCG

- 1) The name of grape in Prosecco is Glera, and Conegliano and Valdobbiadene are two towns surrounded by hills stuffed with vineyards of Glera. The region is about 50 km north of Venice.
- 2) The grapes are grown on steep slopes – which is a key aspect contributing to the quality. Steep hillsides mean excellent drainage and good exposure to sunshine, breezes and other atmospheric elements. The grapes live la dolce vita, as it were!
- 3) The fermentation method is unique. Italy's first school of winemaking was, in fact, founded in Conegliano in 1876, where the Italian Method of making sparkling wine was being perfected. This calls for the second fermentation to happen in large pressurized tanks. This Italian, or Martinotti Method was fine-tuned to such a degree as to become a specific technique for production of Conegliano Valdobbiadene Prosecco Superiore and it is now called the Charmat Method.
- 4) Prosecco Superiore DOCG is an affordable luxury! While entry level Champagne starts at about \$40, Conegliano Valdobbiadene Prosecco Superiore starts at about \$18-\$20! Just look for the "DOCG official" seal on the neck of the bottle.
- 5) Prosecco Superiore DOCG is a complex and nuanced wine with a lively, frothy texture and you'll find varying notes of lemon or lime curd, almond or hazelnuts, apricot, melon, sometimes a little honey. So much going on!

