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INSIDE

THE ENCHANTING WORLD OF PROSECCO



SPARKLING WINES: PROSECCO PAVES THE EXPORT WAY IN THE FIRST THREE MONTHS OF 2016



According to the Economic Observatory of sparkling wines (OVSE), during the first three months of 2016 Italian exports of sparkling wines exceeded 2.5 billion euro in revenue. A result achieved mainly due to the 'Prosecco phenomenon', both DOC and DOCG. Exported volumes were up 12% for a total number of 124 million bottles. Top destination countries were the USA, UK, Japan and France. Sparkling wines are leading the entire categories, while still and bulk wine posted a drop of about 90,000 hectolitres over 2015. Giampiero Comolli, OVSE director, said: "It is very important to understand the different markets and countries, plan long-term actions, set up a macroeconomic strategy and organize a focused promotional activity."

TERLATO ADDS HIGHLY-RATED FEUDI SAN GREGORIO WINES FROM CAMPANIA



Terlato Wines is adding the wines of Campania's Feudi San Gregorio to its import portfolio under a long-term partnership. Terlato will import eight estate wines from Feudi San Gregorio, including two Taurasi wines and two Aglianico wines, plus Falanghina, Fiano di Avellino, Greco di Tufo and a rosé of Aglianico, ranging in price from 20 to 100 dollars. Previously imported by Palm Bay, Feudi San Gregorio has earned more than 50 scores of 90 points or above from *Wine Spectator* over the years. The winery was founded in 1986 in the village of Sorbo Serpico in Campania's Avellino province, and is owned by the Capaldo family.

AUSTRALIAN WINE EXPORTS GROW BY 11%

Wine Australia, the generic body for the Australian wine industry, has announced that the value of exports grew by 11%, driven by bottled exports, particularly at higher price points, from July 2015 to June 2016. The report shows that bottled exports grew by 15% to 1.7 billion Australian dollars and the average value of bottled exports increased by 9% to 5.35 dollars per litre, the highest since October 2003. Wine Australia CEO Andreas Clark said: "Pleasingly, demand for Australian fine wine has continued to grow, particularly in North America and Asia. Our finest wines contributed to almost half of the total value growth in the last 12 months, with exports priced at 10 dollars FOB (free, on board) and over per litre up 26% to a record 499 millions". All export regions recorded growth in the last year, except for Europe, which declined by 1% to 574 million dollars. North East Asia continued to lead the growth, with value increasing by 158 million dollars (34%) to 618 millions. Next in absolute growth was North America, growing by 46 million dollars (8%) to 646 millions. Growth slowed to Southeast Asia, up 7 million dollars (5%) to 142 millions.

RELEASED THE 2016/2017 NATIONAL RANKING FOR EU CMO FUNDS

According to the latest national ranking for the distribution of European CMO (Common Market Organization) funds, about 30.5 million euro will be distributed for the promotion of Italian wine on foreign markets in 2016/2017, divided among top 18 ranked projects. The project titled "Italian Wine Channel", presented by Veronafiere and created in cooperation with the Florentine firm Business Strategies is at the top, and will be granted 1.7 million euro for the "Extraordinary Wines" by Consorzio Italian Essence, at 1.98 millions. Then comes "Winetastic", created by H2NO - Rete d'Impresa (1.36 million euro), and "Wine promotion on American markets" by Enoné - Rete d'Impresa (1.44 millions). The project of Confagri Promotion, "Top Italian Wines in Mexico, Chile, Peru, Caribbean, Australia, New Zealand, Arab Peninsula and South East Asia", will be funded with 1.03 million Euro, and "Cavit the 1 Wine in America", by cooperative giant Cavit, will get 1.79 million Euro- while Istituto del Vino Italiano di Qualità Grandi Marchi (counting 19 of the most prestigious Italian wine brands: Alois Lageder, Antinori, Argiolas, Biondi Santi, Ca' del Bosco, Carpené Malvolti, Donnafugata, Ambrogio and Giovanni Follonari, Gaja, Jermann, Lungarotti, Masi, Mastrobardino, Michele Chiarlo, Pio Cesare, Rivera, Tasca d'Almerita, Tenuta San Guido and Umani Ronchi), will see two of its projects funded, namely "Italian Wine Tour 4" and "Italian Wine Tour 5", with 4.93 and 5.26 million Euro respectively. Then come the projects of Confagri Promotion: "Top Italian Wines in Canada, Brazil, China and Hong Kong, Japan, South Korea, Switzerland, Norway 2017 and 2018", got funded for 2.93 million euro, "Top Italian Wines" (2.37 million) and "Top Italian Wines Russia and the Ukraine 2017 and 2018" will receive 1.74 million Euro. The funding round is without a doubt very important for all Italian wine, especially in such uncertain times, and we will cover it further as the projects go forward.

WINE IMPORTS RISE BY 3.8% IN THE GLOBAL TOP TEN MARKETS



Import value in the 10 major global wine market posted a 3.8% growth rate between January and May 2016, for a total value exceeding 7.3 billion euro, according to a recent Nomisma report. In detail, imports of Italian wines rose by 4%, mainly due to sparkling wines (+20%). Imports of French and Spanish wine, instead, rose respectively by 9 and 8%. Thanks to a new trade agreement that has come into force on the past December, Chinese imports of Australian wine grew by an impressive 43%. Both Japan and the United States posted a 4% growth rate, while Germany and the United Kingdom saw a decrease of about 6%. On the contrary Russian imports, after two years of severe crisis, were up 9%.

VILLA SANDI PROTAGONIST DURING AN EVENT PROMOTED BY SLOW FOOD UK



Important international recognition for Villa Sandi. The Italian winery, owned by the Moretti Polegato family, was invited by Slow Food UK to an event attended also by Prince Charles at Highgrove House, his private residence in Gloucestershire. A very exclusive meeting, held once every five years, and a proof of the high level of appreciation enjoyed by Villa Sandi in the United Kingdom, as well as a recognition for the company's commitment to the environment. The Highgrove House estate, indeed, is a 'model' organic farm and Prince Charles has always been a strong supporter of Slow Food UK.

RIDING THE SPARKLING WINE BOOM IN THE US MARKET

While Prosecco has surged and Champagne has enjoyed impressive growth over the past few years, Cava has quietly made solid progress of its own in the US. Last year, the Spanish sparkler grew by 8.6% to 1.65 million cases - just 60,000 cases of Champagne, though still far behind Prosecco's more than 4 million cases of US volume. "Consumers see non-Champagne sparkling wine as a superior price-value proposition," says Tom Burnett, president of Freixenet USA, which controls roughly half of the US market's Cava sales with its Freixenet flagship brand as well as stablemate Segura Viudas. "As sparkling wine becomes more of an everyday drink, categories like Prosecco and Cava will continue to do well." Top-selling Cava brand Freixenet has made strong gains over the past two years, while Segura Viudas has become a major player in its own right, surpassing the 250,000-case threshold on double-digit growth in 2015. Progress has continued into 2016, with Segura Viudas up by around 20% in Nielsen channels and Freixenet up 9%.

VINITALY CHINA RETURNS TO THE SHANGHAI WINE AND DINE FESTIVAL

Vinitaly international will attend the second edition of the Shanghai Wine and Dine Festival, the most important b2c event in Shanghai to be held from the 23rd to the 25th of September at Expo Park. Organized by the city's most influential newspaper, the *Morning Post*, the three-day event will see the participation of Taiwan, Canada, Germany and South Korea that will join the other 10 countries present at last year's edition. Vinitaly International will be leading once again the Italian Pavilion and presenting to Chinese consumers the best of Italy's wine and food as well as all those typical Italian products such as pasta, pizza, aperitivo, artisanal beer and coffee, loved so much by local consumers. This year the Accademia italiana della cucina (Italian Cooking Academy) and nine regional associations will also be present to offer local importers the opportunity to try local products and wines.





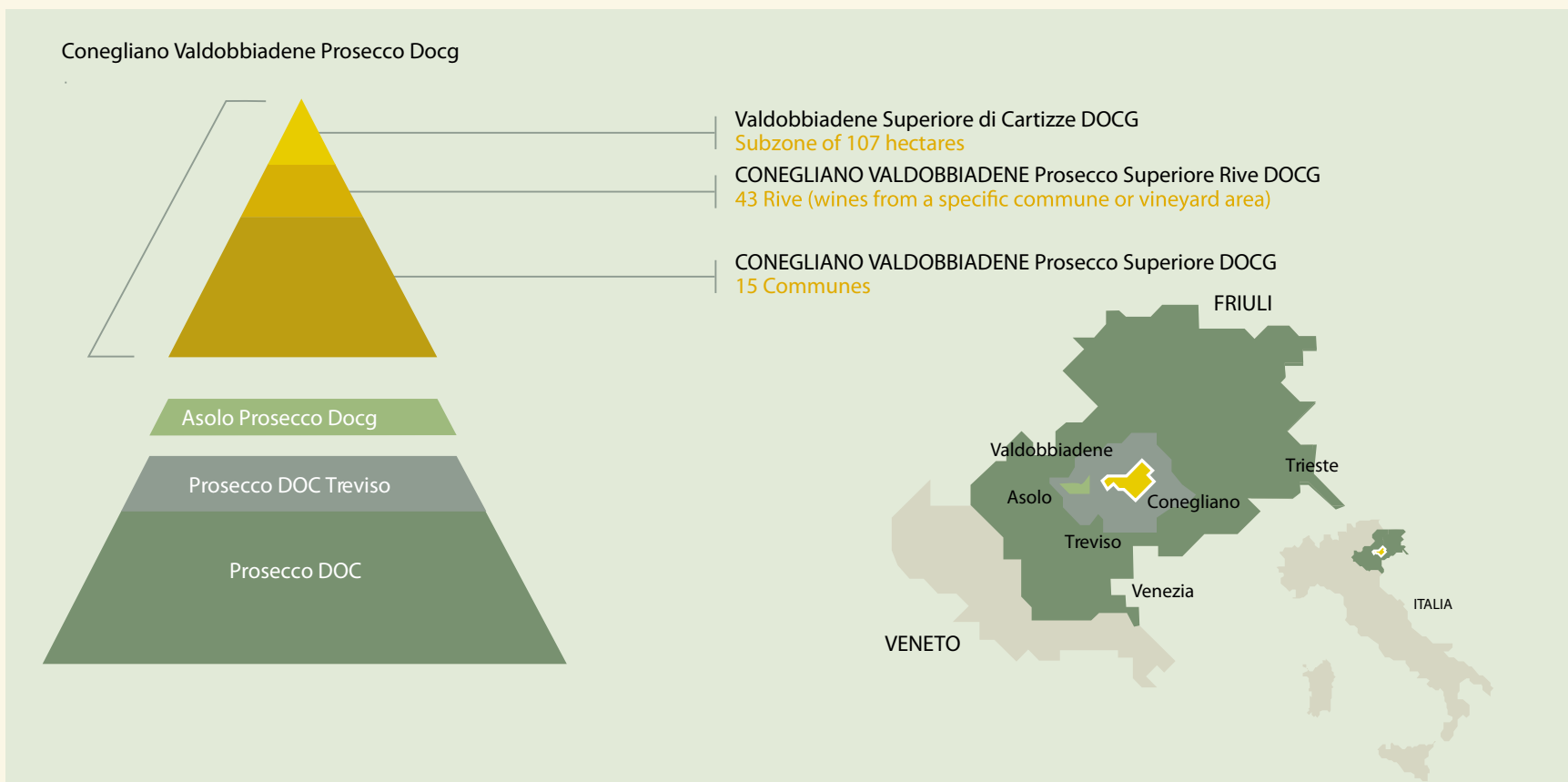
THE ENCHANTING WORLD OF PROSECCO

The global appreciation for this elegant, sparkling wine originating from Northern Italy is steadily increasing. Exports in the first semester of 2016 were up 12%, at 124 million bottles.

The story of Prosecco began in Conegliano Valdobbiadene, a hilly area in North-East Italy, 50 km from Venice and around 100 from the Dolomites. Here, for over three centuries, people have grown the grapes that produce Prosecco Superiore, whose success began with the founding of Italy's first School of Winemaking in 1876. The production area covers 15 municipalities - Conegliano, Susegana, San Vendemiano, Colle Umberto, Vittorio Veneto, Tarzo, Cison di Valmarino, Follina, Miane, San Pietro di Feletto, Refrontolo, Pieve di Soligo, Farra di Soligo, Vidor and Valdobbiadene - situated in an area of no less than 20,000 hectares, of which 7,191 hectares are planted with vines.

CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE DOCG VINTAGE 2015

Total bottles produced:	Total bottles of Spumante (sparkling wine) produced:	
83,698,000	79,790,000	
of which:		
Bottles of Conegliano Valdobbiadene Prosecco Superiore:	Bottles of "Rive":	Bottles of Superiore di Cartizze:
76,694,000	1,730,000	1,366,000



The world of Prosecco and its denominations

Prosecco is a lively and fragrant white Italian wine, whose origins date back to the second half of the 19th century in the hills between Conegliano and Valdobbiadene. It stands out thanks to its finesse and the freshness of its aromas. Ideal for all occasions and all types of cuisine, due to its informal nature and flexibility in matching with food, it has succeeded in winning over wine drinkers all around the world.

The production of Prosecco takes place in accordance with the Docg and Doc regulations, which govern the cultivation of the grapes, their fermentation and the subsequent natural "prise de mousse". These processes give rise to 440 million bottles of semi-sparkling and especially fully sparkling

wine. The latter version is produced by the "Italian method" in large pressurized tanks, a technique that intensifies the perfumes that are the secret of the wine's great success.

Today Prosecco is produced exclusively in the Doc zone that covers nine Provinces in the Regions of the Veneto and Friuli Venezia Giulia. In the heart of the denomination, between Venice and the Dolomites, lies Treviso, the Province with the greatest number of high-quality vineyards, which also contains the famous and historic hilly areas of Conegliano Valdobbiadene and of Asolo: both of these zones can boast Docg (Denomination of Controlled and Guaranteed Origin) status. Docg sparkling wines from these hilly zones can easily be recognised because the label always shows

the name of the production area - Conegliano Valdobbiadene or Asolo - and the wine is also entitled to the "Prosecco Superiore" appellation. Asolo, a strikingly beautiful little mediaeval town, offers a combination of winemaking tradition and Venetian art. Conegliano Valdobbiadene is the better-known area, and is also the source of Cartizze, the 'Grand Cru' of the Docg zone.

Conegliano Valdobbiadene, what is it?

Elegant, vibrant, fresh, fine: this is Conegliano Valdobbiadene Prosecco Superiore, a modern wine with a lengthy history that has become synonymous with hospitality. It is made from at least 85% of Glera grapes and the minor varieties Verdiso, Perera and Bianchetta. Produced in fizzy, still and sparkling



Percentage of sparkling wine
out of the total:

95.3%

Total bottles exported:
(estimated figures provisionally)

43.5%

Bottles of Frizzante (semi-
sparkling wine) produced:

3,756,000

Value of the product
to the production:
(estimated figures provisionally)

420

million euros

Bottles of Tranquillo
(still wine) produced:

152,000



*Innocente Nardi, Conegliano
Valdobbiadene Prosecco Docg
consortium President*



versions, the latter is certainly the most important, accounting for more than 90% of output. The bubbles are created with a sparkle-inducing technique known as the "Italian method". This method makes it possible to conserve and enhance the varietal aromas of the grapes, giving Conegliano Valdobbiadene its characteristic fruity note reminiscent of Golden apples, and its floral hint, that of acacia flowers. After vinification the cuvée is assembled from individual base wines, often vinified separately vineyard by vineyard. The cuvée is then poured into pressurized receptacles, the autoclaves, together with yeasts and sugar, remaining there for thirty days during which carbon dioxide forms, giving the wine its sparkle. This spumante is made in the Brut, Extra Dry and Dry versions, in increasing amounts of residual sugar, which in the Brut ranges from 0 to 12 g/l, in the Extra Dry from 12 to 17 and in the Dry from 17 to 32 g/l. Deserving special mention is the Cartizze, the true cru of the denomination made solely from grapes grown on the 250 acres of vineyards located among the Santo Stefano, San Pietro di Barbozza and Saccol hills in the Valdobbiadene community. Cartizze is the king of sparkling wines in this territory.

Its colour is deeper than the other kinds, its fragrance more complex, featuring white fruit and acacia and jasmine blossom, and its taste is pleasantly rotund. To best appreciate the characteristics of Conegliano Valdobbiadene Prosecco Superiore it is advisable to drink it young, although it retains its features for more than a year.

VINO IN VILLA

Vino in Villa is the most important annual event devoted to the wine of Conegliano Valdobbiadene. It is held on the third weekend in May in the heart of the production area, and springs from the Consortium's desire to show the wine in its original context to journalists, members of the trade and consumers alike. Since 2015 Vino in Villa has become a real cultural festival. The event culminates on Sunday, in the splendid Castle of San Salvatore at Susegana, a country manor dating back to the 12th century, which plays host to the producers of Conegliano Valdobbiadene Prosecco Superiore in a special day devoted to tastings.



vinoinvilla.it/en

CARPENÈ MALVOLTÌ

www.carpene-malvolti.com

With its unique ethical entrepreneurship, the Winery was born in 1868 from the enthusiasm and skills of Antonio Carpenè, founder also of the first Oenological School in Italy. In 1924, Carpenè Malvolti was the first to create the name and label "Prosecco Amabile dei Colli di Conegliano". No less important are a series of patents in the field of sparkling wines and distillates which contributed to the growth of the winery, led today by Etila Carpenè with intense passion and dedication together with his daughter Rosanna Carpenè, who represents the fifth generation as well as the first woman involved in the representation of the historical Brand. Carpenè Malvolti Conegliano Valdobbiadene Prosecco Superiore D.O.C.G. Sparkling Wine - Charmat Method - with its elegance, outstanding personality and contemporary flavour is a worldwide ambassador for Italian style.



PRODUCT NAME

1868 Extra Dry Prosecco Superiore D.O.C.G.

GRAPES

100% Glera.

LAND OF PRODUCTION

Hillside vineyards located in the D.O.C.G. historical area of Conegliano Valdobbiadene.

ALCOHOL

11% Vol.

ORGANOLEPTIC CHARACTERISTICS

Pale straw yellow colour, by creamy and persistent perlage. Rich in fruity, floral and vegetable fragrances that remind the freshly picked grapes. Round and persistent on the palate with a fresh hint of acidity.

SERVING SUGGESTIONS

Excellent as aperitif, perfect with light mediterranean dishes.

SERVING TEMPERATURE

Serve in glasses for Sparkling Wine at a recommended temperature of 6 - 8°C

VINIFICATION

Charmat Method - Conegliano Valdobbiadene.

SIZES

187 ml - 200 ml - Tripack (3x200ml) - 375 ml - 0,75 l - 1,5 l - 3 l

TOTAL ACIDITY G/L

5,8 - 6,8

RESIDUAL SUGAR G/L

15 - 16

BIANCAVIGNA

www.biancavigna.it

BiancaVigna was founded in 2004 by brothers Enrico and Elena Moschetta, who made sparkling wine with the grapes of their family vineyards, for the first time ever. The company relies on Enrico's twenty-year experience in winemaking and Elena's entrepreneurial vision, helped in the Italian and foreign distribution by her husband Luca Cuzzio. BiancaVigna's Conegliano Valdobbiadene is today present in the wine lists of starred restaurants, major international hotels and selected wine shops. In 2014 it began the construction of the new winery on the beautiful hills of Ogliaio - Conegliano, inaugurated with the 2015 harvest. The same has obtained the pre-certified 'CasaClima wine', a protocol that certified both the building and the production chain. The company adheres to the viticultural Protocol of Conegliano Valdobbiadene for an ever greener viticulture and started the organic certification of the cellar for the production of Organic Prosecco (production scheduled for September 2016).

PRODUCT NAME

Conegliano Valdobbiadene Docg Brut.
Prosecco Superiore Millesimato.

GRAPES

100% Glera.

LAND OF PRODUCTION

The hills between Conegliano and Valdobbiadene

ALCOHOL

11.5% Vol.

ORGANOLEPTIC CHARACTERISTICS

Colour: straw yellow with fine and persistent perlage Aroma characteristics: fruity with strong hints of apple and white fruit. Flavour characteristics: creamy and dry in the mouth with a fruity aftertaste.

VINIFICATION

Soft pressing of grapes, static decantation and fermentation at controlled temperature. Maturation: in stainless steel tanks, in contact with the lees. Degorgement: secondary fermentation in autoclave (cuvée close) at a controlled temperature with selected yeasts, which lasts for 70 days. Tartaric stabilization at a low temperature.

SIZES

0,75 - 1,5 lt.

TOTAL ACIDITY G/L

7,0

RESIDUAL SUGAR G/L

8



VALDO

www.valdo.com

Valdo was started up in 1926 in Valdobbiadene, north of Treviso, in a famous winemaking zone where the grapes for Prosecco Superiore Docg are grown. The brand is the market leader in Italy for the production of Prosecco and Charmat: it controls an area of 155 hectares of vineyards, and more than 50% of its turnover is exported. This is the reason that Valdo is today an example of the kind of Italian high-quality that has greatly contributed to the ever-greater success and popularity of Prosecco: a symbol of Italian tradition and taste all over the world.

PRODUCT NAME

Cuvée 1926 Valdobbiadene
Prosecco Superiore Docg Extra Dry

GRAPES

100% Glera.

LAND OF PRODUCTION

Accurate selection of grapes coming from the most prestigious wine areas.

ALCOHOL

11% Vol.

ORGANOLEPTIC CHARACTERISTICS

Colour: straw yellow colour with golden hues. Bouquet: typical flavour of ripe fruits: apple, pear, peach and exotic fruits: banana and pineapple. Flavour: well-balanced softness and roundness with fresh and persistent fruity flavour.

SERVING SUGGESTIONS

Excellent aperitif wine, ideal for all occasions also with snacks. Decidedly matching first courses, in particular risotto. Ideal at the end of the meal with fruits, such as peach and Prosecco.

SERVING TEMPERATURE

Chill the wine gradually without causing sudden changes in temperature to enjoy the product at best. Do not store the bottle for long periods in the refrigerator. Flûtes are the ideal glasses to appreciate the wine to its greatest extent. The ideal serving temperature is 6-7°C

VINIFICATION

Short maceration on the skins (closed press) followed by soft pressing with free-run must.

AGEING

After the first fermentation, 2 months on fine lees under controlled temperature (10° C) in stainless steel vats. After degorgement, 3 months in stainless steel tank on the yeasts.

SIZES

0,75 - 1,5 - 3 lt.



CANTINE MASCHIO - BRAND MASCHIO DEI CAVALIERI

www.cantinemaschio.it

Founded in 1904 by Antonio Maschio, for years the company produced excellent distilled liquors until 1973 when Bonaventura Maschio, Antonio's grandson, became interested in wine production, developing a passion that led him to establish that same year the Casa Vinicola Maschio. Tradition is important for Maschio, but so is innovation. The 'Maschio dei Cavalieri' line is proof of this philosophy. Products that satisfy even the most demanding palates and that are fit for special occasions. Calibrated application of cold extraction techniques accentuates the processes through which aromas and fragrances are released by the grape skins. The resulting bottles, exclusive as to shape and contents, are dedicated to restaurants and wine bars alone.

PRODUCT NAME

Rive di Colbertaldo Valdobbiadene

Prosecco Superiore Docg

GRAPES

100% Glera

LAND OF PRODUCTION

Dedicated areas in the Valdobbiadene Docg district named "Rive".

ALCOHOL

11.5% Vol.

ORGANOLEPTIC CHARACTERISTICS

Colour: bright straw yellow colour with creamy froth. Perfume: fresh and fruity. Taste: lightly velvety, harmonious.

SERVING SUGGESTIONS

Excellent as an aperitif, it is ideal with every course.

SERVING TEMPERATURE

6-8°C

SIZES

0,75 - 1,5 lt.

RESIDUAL SUGAR G/L

12



COL VETORAZ SPUMANTI

www.colvetoraz.it

Col Vektoraz lays on the very top of the homonymous hill next to the "Mont" of Cartizze in Santo Stefano di Valdobbiadene. Miotto Family settled down in Col Vektoraz in 1838 and started growing vines (Prosecco Superiore and Cartizze Superiore). In 1993 Francesco, a direct descendant of Miotto family, together with Paolo De Bortoli (agronomist) and Loris Dall'Acqua (oenologist) established the current Col Vektoraz. A small winery that has been able to innovate and grow, reaching in just 20 years the peak of production of Valdobbiadene Docg both in quantitative and qualitative terms, with 1,800,000 kg of grapes vinified Docg a year from which is selected the production of 1,000 000 bottles. Great respect for tradition, extreme care of the vineyards and a scrupulous methodology of the production chain as well as large cuvée made it possible over the years to produce wines of excellence and to achieve gratifying results to the most prestigious national and international wine competitions.

PRODUCT NAME

Valdobbiadene Brut.

LAND OF PRODUCTION

Valdobbiadene.

ALCOHOL

11.5% Vol.

ORGANOLEPTIC CHARACTERISTICS

Fine and aromatic bouquet, dry and intense to the taste, very harmonious. Scents of rose, citrus fruit, acacia, white peach, pear and apple.

SERVING SUGGESTIONS

The perfect aperitif, can be matched with shellfish and precious fish.

SERVING TEMPERATURE

Recommended drinking temperature 8°C.

VINIFICATION

Off skins by gentle pressing. Static decantation and temperature controlled fermentation. 30 - 40 days foaming. 1 - 3 months fining.

SIZES

Bottle, Magnum, Jeroboam.

RESIDUAL SUGAR G/L

10



DRUSIAN

www.drusian.it

In the province of Treviso, in the heart of Docg Conegliano-Valdobbiadene area, the Drusian Family has been producing Prosecco wine for three generations. Mr. Francesco Drusian has been following with love and passion every single step, from the vineyards to the winery since 1985. The ownership of around 80 hectares planted with Glera grapes and 3 hectares of Cartizze give birth to Prosecco Superiore Docg and Valdobbiadene Superiore di Cartizze Docg: pleasing wines with an immediate and fresh impact. Drusian's choice is to preserve his family tradition that is the personal attention to every single bunch and the care of grape's physiology. This means that the technological and chemical impacts are at the very least, totally hand-made harvest, soft pressing and incessant and strict controls during the process of wine making.

PRODUCT NAME

Valdobbiadene Prosecco Superiore Docg

Spumante Extra Dry

GRAPES

100% Glera.

LAND OF PRODUCTION

Valdobbiadene Docg.

ALCOHOL

11 - 11.5% Vol.

ORGANOLEPTIC CHARACTERISTICS

Sparkling white wine made from the Glera grapes grown in hilly terrain and fermented in tanks according to the Charmat method. This wine expresses the utmost in quality and its harmonic structure is accompanied by delicate aroma of apple. Colour: pale straw with hints of green.

SERVING SUGGESTIONS

The combination of wine's freshness and fragrance, together with a fine and persistent bead, make it ideal for all occasions. Particularly agreeable as an aperitif or with fish dishes.

SERVING TEMPERATURE

At 6°-8°C

VINIFICATION

White. Light pressing. Yield: 70%. Fermentation: Charmat method.

AGEING

Can be stored for up to two years but is best appreciated within one year of production.

SIZES

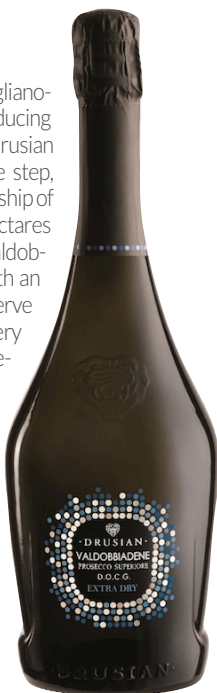
0,75 lt.

TOTAL ACIDITY G/L

5,5 - 6,5

RESIDUAL SUGAR G/L

12 - 15



DUCADIOLLE
 www.ducadidollewinery.com

The young company Duca di Dolle is already renowned for the quality of its wines, which are produced only with grapes cultivated with the maximum respect for the environment within the 15 hectares of vines of property. The first aim of Duca di Dolle is research and innovation towards environmental sustainability. An authentic local taste, produced in limited numbers and with maximum respect for the ecosystem, bottles with simple and elegant graphics. Duca di Dolle's wine collection includes the basic Brut and Extra Dry, the Cuvée Rive di Rolle, made from the oldest Estate's vineyard, the Cartizze "Zero", a sparkling Brut with low residual sugar, the Cartizze Extra Dry "DDD" and "Nino", re-fermented in bottle.

PRODUCT NAME
 Valdobbiadene Prosecco Superiore Docg "CUV"
 "Rive di Rolle" Spumante Brut Cuvée
GRAPES
 100% Glera.
LAND OF PRODUCTION
 Rolle di Cison di Valmarino, Valdobbiadene.
ALCOHOL
 11.5% Vol.
ORGANOLEPTIC CHARACTERISTICS
 Clear, bright wine, straw-yellow in colour, with a very fine and persistent perlage even after many minutes in the glass. Nose: intense, agreeable bouquet with typical flower and citrus fruit sensations and a characteristic hint of green apple. Palate: well balanced between sweetness and roundness, acidulous in the mouth with slightly bitter aftertaste.
SERVING SUGGESTIONS
 Perfect as an aperitif and with fish and vegetable appetisers, raw and lightly-spiced cured meats, and simple pasta dishes and main courses.
SERVING TEMPERATURE
 7°C
VINIFICATION
 Very soft crushing (max 0,3 bar); 24 hours of criomaceration at 4 °C; first fermentation at 18-20 °C for 1 week, second re-fermentation in stainless steel vats and rest of 2 months above noble yeasts under pressure. 2 months in bottle before commercialization.
N. OF BOTTLES PRODUCED
 6,000
SIZES
 0,75 lt.
TOTAL ACIDITY G/L
 5,5
RESIDUAL SUGAR G/L
 5



LE COLTURE
 www.lecolture.it

Based in Santo Stefano di Valdobbiadene (Treviso), in the heart of Valdobbiadene Superiore Docg denomination, Le Colture is a farm established in 1983 and since then still managed by the same family. Cesare Ruggeri is now the custodian of an extraordinary wealth of experience made of local knowledge, and innate sensitivity for the health of the vines and the mood of the cellar. At his side his sons Silvia, Alberto and Veronica, Ruggeri's third generation, are now fully engaged in the family company, where they helped leading a wave of enthusiasm and the necessary innovative breathing typical of the younger generation, but without forgetting a deep passion for their land and a profound respect for their traditions. Le Colture produce each year 750,000 bottles as the result of a cohesive and close-knit family team work, where each member is involved with a different role in every stage of production.

PRODUCT NAME
 Gerardo, Rive di Santo Stefano, Valdobbiadene Docg Spumante Brut
GRAPES
 100% Glera. The company use the oldest vineyards, with which the founder Gerardo started sparkling wines production.
LAND OF PRODUCTION
 Santo Stefano vineyards, in the very heart of Conegliano Valdobbiadene Docg's production.
ALCOHOL
 11.5% Vol.
ORGANOLEPTIC CHARACTERISTICS
 Typical straw yellow colour, citrus – green apple notes and fresh vegetal perfumes like white flowers, with a note of bread and fresh yeast. The creamy perlage ensures a long persistence of flavour and a refreshing palate.
SERVING SUGGESTIONS
 Fish and vegetable antipasti, seafood dishes, also baked.
SERVING TEMPERATURE
 7 - 9°C
VINIFICATION
 Soft pressing of grapes followed by a temperature controlled fermentation of the juice. Foaming happens through Charmat Method, in which the secondary fermentation takes place in stainless steel tanks at controlled pressure and temperature for three months. The wine stays in bottle still 4 months before being sold.
BOTTLES PRODUCED PER YEAR
 6,000
VINTAGE NOW ON THE MARKET
 2014
SIZES
 0,75 l
RESIDUAL SUGAR G/L
 7

RUGGERI
 www.ruggeri.it

The Ruggeri winery was established in 1950 by Giustino Bisol, whose family boasts a deeply rooted, centuries-old tradition in viticulture in the Valdobbiadene area. The placename "Case Bisol" (that is "the Houses of the Bisols") is to be found on the oldest maps of the area, in the heart of the zone now known as Cartizze and once called "Chartice" or "Gardizze". It is here, according to property/tax assessment documents in the public archives, that the Bisol family has been cultivating vines since many centuries. In the 1800s Eliseo Bisol left further documentary evidence of his activity as a distiller. Around 1920, his son Luigi Bisol, an oenologist, built a winery in Montebelluna. In 1950, Luigi's son Giustino Bisol established the Ruggeri winery in Santo Stefano di Valdobbiadene to produce and promote the sparkling Prosecco Superiore and Cartizze wines. In 1993 the winery was relocated to new, large and ergonomically-designed premises.

PRODUCT NAME
 Giustino B. Valdobbiadene Prosecco Superiore Docg Extra Dry.
GRAPES
 100% Glera.
LAND OF PRODUCTION
 On the hills of the first Dolomitic ridges, in the northern part of the Province of Treviso, from selected grapes in the best crus of the upper Valdobbiadene hills.
ORGANOLEPTIC CHARACTERISTICS
 Dedicated to Giustino Bisol, this sparkling wine is the fruit of extensive trials and experiments with particular selections and techniques, from the vines to the bottle. The Giustino B. therefore embodies the living expression of our experience and determination in the search for the very best and of our passionate dedication to the grape itself.
SERVING TEMPERATURE
 5-7°C
VINIFICATION
 White vinification, that is to say without the skins, at a controlled temperature of 20°C (68°F). Taking on of the sparkle: in the first spring after harvesting, through slow refermentation in large sealed tanks at 12-14°C (approx. 54-57°F), remaining with the yeasts for approximately three months.
RESIDUAL SUGAR G/L
 16



LE MANZANE
 www.lemanzane.com

Le Manzane winery is located in San Pietro di Fioletto, in the heart of the Conegliano Valdobbiadene Docg territory, half way from Dolomiti mountains to Venice. The family farm, 30-year strongly entrenched business in the Treviso province, every year sells about 900,000 bottles in local (65% of the total sales) and international markets (29 countries from Japan to Brazil).

PRODUCT NAME
 Springo Blue Conegliano Prosecco Superiore
 Rive Di Formeniga Docg Brut
GRAPES
 100% Glera.
LAND OF PRODUCTION
 Formeniga hill, municipality of Vittorio Veneto.
ALCOHOL
 11.5% Vol.
ORGANOLEPTIC CHARACTERISTICS
 Colour straw platinum with subtle beading. The nose reveals immediately apple, lily of the valley, lilac, sage and thyme, lime, orange and pumice mineral notes. In the mouth is very dry, high in acidity fresh and fruity, with some creaminess as well, is a vertical wine long in persistence.
SERVING SUGGESTIONS
 Excellent as aperitif, goes well with fried seafood and specially with raw seafood like oysters.
SERVING TEMPERATURE
 7 - 8°C
N. OF BOTTLES PRODUCED
 8,000
SIZES
 0,75 lt.
TOTAL ACIDITY G/L
 5,5 - 6,5
RESIDUAL SUGAR G/L
 3 - 6



AZIENDA AGRICOLA CONTE COLLALTO
 www.cantine-collalto.it

The noble land of the Counts of Collalto is one of the most ancient and prestigious wine producers in the province of Treviso. Today, Princess Isabella Collalto de Croÿ, the heir of this family tradition, directs with passion and dedication the 150 hectares (370 acres) of estate vineyards, a true garden of vines, all raised with meticulous attention to the growth needs of each individual variety and with deepest respect for their ecosystem. The Collalto logo, displayed on each of the 850,000 bottles produced annually, bears the family coat-of-arms, a quartered shield in black and white, which proudly crowns the solemn gate that gives access to the hamlet within Castello San Salvatore (Castle). The Collalto estate vineyards currently yield about 850,000 bottles, of which 550,000 are Prosecco Docg Prosecco represents without any doubt the heart of Collalto's wine production, but the company also produces white wine, rosé wine, red wine, several reserve wine, passito wine, grappa and extra virgin olive oil.

PRODUCT NAME
 Conegliano Valdobbiadene Prosecco Superiore Docg Sparkling Wine Dry Millesimato
GRAPES
 100% Glera.
LAND OF PRODUCTION
 Hills of Susegana (Prosecco Superiore classic zone).
ALCOHOL
 11.5% Vol.
ORGANOLEPTIC CHARACTERISTICS
 The wine pleases the eye with a subtle straw yellow, then captures the attention with its extremely long-lingering bead and beguiling, satiny mousse. The drive of the CO2 contributes to a remarkably elegant, refined bouquet, displaying subtle notes of wildflowers and fruit. Halmarks on the palate are its silky texture and refreshing crispness.
SERVING SUGGESTIONS
 It is best paired with various desserts: mousse, panna cotta, fruit crostas, and crème sweets. A must-try is with skewers of fruit or with carmellised fruit.
VINIFICATION
 After the clusters are pressed gently in pneumatic presses, the must is gravity-settled, then inoculated with cultured yeasts and fermented in temperature-controlled (19°C) stainless-steel tanks. The wine remains in steel for maturation sur lie for 3-6 months, depending on wine type. Cultured yeasts are added to the wine, for a secondary fermentation in accord with the Martinotti-Charmat method. After additional maturation sur lie, the now-sparking wine is stabilised, filtered, matured a further period in steel, and then bottled.
TOTAL ACIDITY G/L
 5,5
RESIDUAL SUGAR G/L
 25



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