

# Bosco Viticoltori's Prosecco DOC Extra Dry Bosco dei Cirmioli

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The value of a sparkling wine like Prosecco, the pride of northeastern Italian production, comes through a series of factors that are closely linked to viticultural zoning.

Bosco Viticoltori, with its Prosecco Doc Extra Dry Bosco dei Cirmioli, fully represents this research that has accompanied the commitment and knowledge of both its winegrowers and a technical department for decades, the latter at the forefront in enhancing the Glera grape variety produced in these areas of the province of Treviso.

Research and innovation are well established in the spirit of Bosco Viticoltori, which then manages to transmit them in its

products, from the vineyard to attentive service to the most dynamic market logics. Bosco Viticoltori is an excellence enclosed in a supply chain consolidated over decades and today confirmed in the tasting of this Prosecco extra dry "Bosco dei Cirmioli".

The label already prominently displays the signature of this important reality, most pleasant in elegance and identity, reflecting the value of the sparkling wine contained within.

Prosecco Bosco dei Cirmioli presents itself in the glass with an exhilarating perlage, fine and rich in olfactory sensations that are characteristic of the Glera grape variety used in its pure form. On the nose, fresh notes of lemon and grapefruit provide a backdrop to an amplitude of white flowers and notes of spring herbs, and it is then on the palate that harmony takes shape, leaving the mouth clean and rich in mineral sensations given by the land where Prosecco Bosco dei Cirmioli extra dry has been expertly cultivated.

An aperitif toast can be accompanied with seafood dishes or white meats, pasta with seasonal vegetables, and then concluded with a glass of Bosco dei Cirmioli in serene friendship.

## Company profile

Located in Salgareda, in the heart of Eastern Veneto, Casa Vinicola Bosco Malera has embodied the Treviso region's historic winemaking vocation since 1968. Immersed in a territory with an ideal microclimate, between the hills and the Adriatic Sea, the winery safeguards the culture of Prosecco, passing it down to new generations. Since 2012, it has been an integral part of the **Vi.V.O. Group** (Viticoltori Veneto Orientale): a synergy that strengthens its bond with the land, thanks to the support of over 2,300 grower members, ensuring a solid and high-quality supply chain.

Bosco Malera stands out for its excellence specialization in Prosecco, Sparkling Wines and Frizzante, an authentic expression of the territory. Thanks to continuous technological investments, the company now boasts a production capacity exceeding 40 million bottles per year, supported by a sparkling wine production capacity of over 40,000 hl and modern bottling plants that ensure the highest quality standards and versatility in formats.

Strongly focused on global markets, the company generates approximately **65% of its turnover abroad**, establishing itself as an ambassador of Veneto's winemaking excellence. Simultaneously, Bosco Malera shares the Vi.V.O. Group's commitment to **certified sustainability**, adopting environmentally respectful practices throughout the entire production chain.

**Casa Vinicola Bosco Malera S.r.l. – Gruppo Vi.V.O. Cantine**

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