

Bosco Viticultori's Prosecco Spumante DOC Brut Bosco dei Cirmioli

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Prosecco is the most widely drunk Italian wine in the world, and perhaps precisely for that reason, the most underrated. We take it for granted. We treat it as an everyday sparkling wine, poured without much thought. Yet when it's made well, Prosecco is one of the smartest wines we have: light, immediate, able to accompany a meal without ever overpowering it. Bosco dei Cirmioli Brut, from Bosco Viticultori, belongs to this category.

First, a premise I consider necessary. Bosco Viticultori, based in Salgareda, in eastern Veneto, is part of the Vi.V.O. Cantine group: over 2,000 grower-members, 6,000 hectares of vineyard, and nine wineries spread between Treviso and Venice.

It's one of the most interesting and dynamic cooperative realities in Italy today, and I say this with no rhetorical flourish. Vi.V.O. proves two things at once. First, that an evolved cooperative can manage its members' vineyard holdings at a high level, guaranteeing quality and continuity of supply even at significant volumes. Second, that it has invested in cellar technology and innovation to a degree that surpasses many private producers in the country, who still market themselves as artisanal while working with equipment that's twenty years old. Add to this a growing commitment to sustainability, which at Bosco translates into a real list of certifications rather than a slogan: organic, vegan, SQNPI, VIVA, plus BRC and IFS. Anyone who wants to understand where Italian cooperative winemaking is headed should take a close look here.

Now, the wine itself. Predominantly Glera, DOC Prosecco, 11% ABV, brief steel-tank aging. What stands out immediately is the freshness. This is genuine freshness, not the formulaic kind found in every tasting note: the palate is lively and clean, with a fine bead that stays gentle and leaves the mouth light and ready for the next sip. The fruit is there, white and crisp, with a citrus echo that keeps everything in tension, alongside a faint floral note. There's a firm sense of dryness throughout, with restraint at every turn. This is a Prosecco built to please, not to impress. And it succeeds.

We paired it with a simple but flavorful summer meal: spaghetti alle vongole, followed by a fillet of dentex. It was a perfect match. With the clams, the wine's freshness cleaned the palate and lifted the dish's brininess; with the dentex, it supported the delicate flesh of the fish without overwhelming it. Both dishes were fully satisfied by the pairing, proof that an everyday wine, when made with care, can work beautifully across an entire meal, with no need for a prestigious label or a special occasion.

Company Profile

Located in Salgareda, in the heart of Eastern Veneto, Casa Vinicola Bosco Malera has embodied Treviso's historic vocation for winemaking since 1968. Nestled in an ideal microclimate, nestled between the hills and the Adriatic Sea, the company preserves the culture of Prosecco, passing it down to new generations.

Since 2012, it has been an integral part of the Vi.V0 (Viticoltori Veneto Orientale) Group: a synergy that strengthens the bond with the land thanks to the support of over 2,300 producers, ensuring a solid, high-quality supply chain.

Bosco Malera stands out for its exceptional specialization in Prosecco, Spumante, and Frizzante wines, authentic expressions of the region. Thanks to ongoing technological investments, the company now boasts a production capacity exceeding 40 million bottles annually, supported by a sparkling wine production capacity of over 40,000 hl and modern packaging facilities that ensure the highest quality standards and versatile packaging.

Strongly focused on global markets, the company generates approximately 65% of its turnover abroad, establishing itself as an ambassador for Veneto winemaking. At the same time, Bosco Malera shares the Vi.V0 Group's commitment to certified sustainability, adopting environmentally friendly practices throughout the entire production chain.

Casa Vinicola Bosco Malera Srl – Gruppo Vi.V0 Cantine

Via Correr, 17 – 31040 Salgareda (Treviso) ITALY

Tel +39 0422 807818 – Fax +39 0422 807675

– info@boscoviticoltori.com

