Col Vetoraz’s Valdobbiadene DOCG Brut 2021

scritto da Redazione Wine Meridian | 2 Novembre 2022


Col Vetoraz
Col Vetoraz
VALDOBBIADENE
denominazione di origine controllata e garantita
BRUT

The Teutonic strength of the territory, the pleasantness of the fruit, are expressed in a vintage that did not reserve any particular surprises as it slipped away towards a Glera harvest sealed on the label as a vintage to remember. The quality of the grapes was not affected by atmospheric and flowering events, announcing the highest quality despite the warm but short-lived period between late July and early August.
Col Vetoraz Valdobbiadene Brut 2021 encloses the geography of the territory in an internationally appreciated perfection where the word Prosecco, nowadays too general, is preferred to Valdobbiadene, to evoke its unique hills and their centuries-old vocation for viticulture in a landscape recognized as Unesco heritage.
The territorial identity is summarized in the tasting of a Valdobbiadene Brut, becoming the strength of the cellar itself which has always aimed to perfection as the only common denominator of quality.
On the nose white flowers, hawthorn, ripe pear, bergamot and quince, embroider a gentle wine that recalls the geology of the subsoil and deep stratifications, dominated by mountains that determine its freshness, balanced acidity in a mouth where creaminess and enveloping intertwine.
It can be matched with any meal, especially with seasonal vegetables and creamy cheeses.

Company Profile

“The only way to obtain the balance and the natural harmony that the vine gives us is following strictly a method that preserves the expressive integrity of the fruit”. It’s all resumed in these words by Loris Dall’Acqua, Col Vetoraz C.E.O. and oenologist, the philosophy of the wine company from Santo Stefano di Valdobbiadene (Treviso). Col Vetoraz every year follows the path marked by Nature, fully respecting the perfection with it gives birth to each grape of the

prestigious sparkling wine. Conegliano Valdobbiadene hills, now officially UNESCO World Heritage Site, are an excellence in itself of undisputed uniqueness and immense cultural, historical, landscape value. A method of production aiming to the highest quality, following the criteria of an extreme respect confirms the company philosophy. This is combined with a quantitative aspect: the choice of having large volumes of winemaking, in order to make a careful selection of the best grapes from the slopes of the piedmont area, the most suitable for the cultivation of Valdobbiadene DOCG and where the harvest, in the absolute respect for the raw material, is performed strictly by hand and defined as heroic due to the extreme slope of the ground. The severe technique of transforming grapes into wine followed by Col Vetoraz, uses the best technology so as not to remove or add anything to what nature already offers through the bunch, in a virtuous circle that comes from Nature and go back to it. A method that has allowed the winery to become a reference point in the whole denomination for the excellence of its products, all strictly Valdobbiadene Docg. “We collect a quantity of grapes clearly superior to our needs (30-35% more) – explains Loris Dall’Acqua – preferring the calcareous and siliceous soils of Miocene origin with the greatest characteristics of excellence for the production of quality grapes, to finally choose only the best. We ask our winegrowers – continues the oenologist – to embrace the company production principles to avoid any kind of addition to wine during the bottling process. We work exclusively with physical-mechanical cleaning, starting from the grapes pressing, avoiding any treatment that could alter the natural harmony of the wine. I am convinced in fact that elegance, harmony and balance are the key to the pleasantness of our sparkling wines”. A path that allows Col Vetoraz to settle every year on over 2,300,000 kg of vinified DOCG grapes, from which, thanks to a deep respect for the raw material, Nature, is selected the annual production of 1,250,000 bottles: 20% of the grapes come from their own vineyards, the remaining part is grown by 69 trusted

winegrowers, chosen over the years from those who respect Col Vetoraz quality criteria and to whom is offered direct agronomic advice. The result is a production of Valdobbiadene Docg's highest level that has helped Col Vetoraz to become one of the most authoritative companies of the whole denomination, obtaining considerable awards both on national and international scenery. The absolute guarantee of excellence goes from the first to the last bottle of the vintage: Valdobbiadene Docg Superiore di Cartizze, Valdobbiadene Docg Dry Millesimato, Valdobbiadene Docg Extra Brut Ø, Valdobbiadene Docg Extra Dry, Valdobbiadene Docg Brut represent a single line of production for sparkling wines, all of them placed in the same high quality range.

Col Vetoraz Spumanti S.p.A

Strada delle Treziese, 1
31049 S. Stefano di Valdobbiadene (Tv)

Tel. +39.0423.975291
info@colvetoraz.it
www.colvetoraz.it