

Bortolomiol's Ius Naturae Valdobbiadene Prosecco Superiore DCG

scritto da Redazione Wine Meridian | 31 Luglio 2026



Some Latin names on a wine label are chosen to sound impressive. This one was chosen because Bortolomiol meant it literally. Ius Naturae, natural law, is the principle that nature's own rules come before any law humans write, and the wine takes that idea further than a slogan on a shelf-talker usually goes.

Growing organic here means following the land's own rhythms rather than correcting them, no synthetic inputs, no shortcuts. The Millesimato designation follows the same logic: rather than smoothing vintages into a house style, it lets each harvest's particular climate speak for itself, unfiltered, in the glass.

The vines sit inside the Parco della Filandetta, a natural amphitheatre in the heart of Valdobbiadene converted and farmed to the EU's organic viticulture standards. The grape is 100% Glera, trained with the double-inverted (doppio capovolto) system and picked in early September. Vinification stays off the skins through gentle pressing, with primary fermentation at controlled temperature using selected yeasts. The second fermentation, Martinotti-Charmat, runs 25 to 30 days, followed by three months of yeast fining and two more in bottle before release.

In the glass, Ius Naturae is pale straw yellow, with a fine, persistent perlage. The nose is deep and austere rather than showy, fragrant fruit, flowers, and mineral notes that settle into acacia honey and almond blossom. On the palate, the sweetness stays firmly controlled, and the sapidity, backed by real freshness, gives the wine a solid, vigorous structure with real length, clean, dry, and finishing on a distinctive, lingering note.

It pairs well with the foods that suit any good Brut, but this one's minerality and vigour pointed us somewhere more specific: snails, cooked at home with garlic, parsley, and wild herbs, a rustic match for a wine that argues nature knew what it was doing well before anyone wrote the rules down.



**MINISTRY OF AGRICULTURE,
FOOD SOVEREIGNTY
AND FORESTS**



CAMPAIGN FINANCED ACCORDING TO EU REG. N. 2021/2115

Company profile

Having always been a point of reference on the Prosecco panorama, the Bortolomiol winery is based in Valdobbiadene, in the heart of the Conegliano Valdobbiadene Prosecco Superiore

DOCG appellation area. The sparkling winemaking company was founded by Giuliano Bortolomiol in the 1940s, although the family tradition dates back to 1760. Giuliano, who graduated from the Conegliano School of Oenology, was the first to create a Prosecco brut. Today the winery is run by sisters Elvira, Maria Elena, Giuliana and Luisa Bortolomiol, who are committed and passionate about carrying on the family tradition, making continuous investments into technology and overseeing the entire production process. Aided by a team of oenologists, the Bortolomiol sisters focus their attention on sustainable projects that safeguard mankind and the land.

BORTOLOMIOL

Via Garibaldi 142, 31049 Valdobbiadene (TV) Italy

parcodellafilandetta@bortolomiol.com – + 39 0423 804258

<https://www.bortolomiol.com>