

La Tordera's Tittoni Valdobbiadene Prosecco Superiore D.O.C.G. Rive di Vidor Dry

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Tordera clearly and directly represents the most suitable territory for Prosecco sparkling wine production. We are indeed in the hills of Valdobbiadene, surrounded by 80 hectares maintained like a family garden, because Tordera's story is a long and passionate tale of vines.

Quality production without the slightest compromise is the philosophy that has accompanied this winery in markets around the world since 1918, along with its well-defined range of highly prestigious sparkling wines, such as the Prosecco we tasted today, the "Tittoni." This name derives from a bequest

of the land now cultivated by the Vettoretti family, owners of the brand, from Cavalier Tuttoni, who after the First World War donated it to the local kindergarten.

An eclectic Prosecco, in the Dry version, with excellent structure and today a proud representative of this approach to quality, pleasantly perceived thanks to its natural residual sugar.

In the glass, the elegant and fine bubbles pleasantly draw the taster's nose, immediately revealing excellent elegance, olfactory cleanliness, and a fragrance that will be the common thread throughout the entire tasting.

This Prosecco is obtained almost entirely from the Glera grape variety in the municipality of Vidor, from which it takes its toponym "Rive di Vidor," and from these steep hills the grapes obtained and immediately processed manage to fully preserve their unmistakable aroma.

We recommend pairing it with rabbit roulade with tender spinach, or with citrus fish carpaccio, so you can then sip it pleasantly while thinking of that UNESCO World Heritage site that is the hills of Valdobbiadene.

Company Profile

Our origins are the soul of a family history. La Tordera was founded in 1918 on the Cartizze hill, from an ancient bird snare and a passion of the Vettoretti family that has been handed down for over a hundred years. Today, Paolo and Renato Vettoretti are at the helm of our winery, with the invaluable support of their parents Pietro and Mirella. We directly cultivate 80 hectares among the steep hills of Valdobbiadene, a UNESCO World Heritage Site. Our philosophy is to produce Valdobbiadene D.O.C.G. with our heads, hearts and hands, from the grape to the bottle. For us, making wine is an act of love for the land, a sincere expression of our territory and our

family.

LA TORDERA

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