

# Val d'Oca's Valdobbiadene Prosecco Superiore DOCG Dry "Uvaggio Storico"

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Val d'Oca's "Uvaggio Storico" is born from a quality-focused vision for a territory intrinsically linked to the history of Veneto wine. For many years, in the eastern part of this region, this cooperative of excellence has worked with a perfect understanding of its vineyards, thanks to its profound expertise and values in agronomy and oenology. The "Uvaggio Storico" sparkling wine is a clear testament to this, primarily made from the Glera grape and carefully blended with small percentages of indigenous varieties such as Bianchetta Trevigiana, Perera, and Verdiso: a true territorial heritage. The revival of these grape varieties, guided by Glera, adds further charm and intrigue to this surprising sparkling wine.

When poured into a tasting glass, its fine and vivacious perlage is striking. It gradually releases a complex bouquet, where scents of wildflowers and white-fleshed fruit intertwine. Ripe notes and fresh aromas of exotic fruit then blend with a scent of aromatic herbs, pleasantly enveloping the nose. What is most surprising about this blend of indigenous grapes is undoubtedly the absolute harmony found on the palate; a unified experience that carries through to a long and very persistent finish.

Uvaggio Storico is an excellent aperitif, especially when paired with puff pastry finger foods with vegetables and lagoon fish. However, it also shines as an “end-of-meal” sparkling wine, delightful alongside high-quality dry pastries.

## Company profile

Val d’Oca is a renowned brand in Prosecco production, established in 2008 as the commercial branch of the Cantina Produttori di Valdobbiadene. The name comes from a hill cultivated with Glera grapes, located between Valdobbiadene and Conegliano, now a UNESCO World Heritage Site. The company promotes high-quality wines, especially for the HoReCa channel (Hotels, Restaurants, Catering). In June 2023, 98% of the company was acquired by Valdobbiadene Impresa S.C., a cooperative founded by members of the Cantina. This project represents a collective effort that values the land, people, and viticulture. Val d’Oca blends innovation with tradition, producing wines that reflect the passion of local families for vine-growing and their love for the landscape. The range includes Prosecco DOC, Asolo Superiore DOCG, and Conegliano Valdobbiadene DOCG, with special attention to cru areas like Cartizze and the Rive. These steep vineyards require manual labor but yield superior quality grapes. The cooperative’s origins trace back to 1952, when 129 farmers united to rebuild the territory after World War II. Today, Val d’Oca is a symbol

of international excellence. The current president is Francesco Gatto, and the vice president is Renato Franceschini. The production area spans the Prosecco hills, producing wines that reflect the unique characteristics of each terroir. Asolo, one of Italy's most beautiful villages, lends its name to one of the DOCGs. Prosecco DOC Treviso also reflects local identity, as it is produced solely within that province.

### **VAL D'OCA**

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