Bosco Viticultori’s Vini Dei Cardinali Valdobbiadene Prosecco Superiore DOCG

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The Prosecco DOCG Valdobbiadene Extra Dry Vini dei Cardinali is the result of the work of Bosco Viticultori, an entity within the VI.V.O. Group, one of the most significant and dynamic cooperatives in the Italian wine scene. With over 2,000 member growers, 6,000 hectares of vineyards, and 9 processing wineries, the group represents a modern, advanced production model that is strongly rooted in the provinces of Treviso and Venice. Cutting-edge technologies, careful management of the supply chain, and widespread professionalism have allowed the cooperative to compete at the highest national and international levels. This Prosecco is clear proof of that.

Even the visual impact speaks the language of contemporaneity: renewed, clean, and captivating packaging that communicates freshness and identity, distinguishing itself effortlessly. It is an appearance that anticipates a content where respect for the typology merges with a more authentic and territorial interpretation of Glera, the grape variety that has found its habitat of choice in the historic hills of Conegliano Valdobbiadene—the extraordinary Prosecco Hills, recognized as a UNESCO World Heritage Site.

In the glass, it presents a brilliant straw-yellow color, traversed by a fine and continuous perlage. The aromatic profile opens with floral notes of wisteria and acacia, flanked by hints of Williams pear, green apple, white peach, and citrus zest. With aeration, more mineral touches emerge along with a barely perceptible hint of fresh almond, a distinctive feature of the best hillside Proseccos.

On the palate, it surprises: not the classic soft and crowd-pleasing extra dry, but a balanced, agile, vibrant version. The sugary softness is perfectly balanced by a subtle, elongated acidity that lends momentum and drinkability. The savory finish prolongs the sip and avoids stereotypical sweetness. It is a Prosecco that does not tire the palate, that invites a second glass, and that maintains personality without sacrificing conviviality.

Gastronomic versatility is one of its winning cards. Certainly impeccable as an aperitif, but surprising in its performance at the table. We paired it with a rabbit stew: the freshness lightened the succulence of the meat, while the wine’s subtle aromaticity dialogued perfectly with the delicate notes of the dish. A delight, to put it mildly.

In short, a Prosecco that is never banal, one that tells the story of a territory of excellence and a virtuous production model. Elegant, harmonious, accessible but not simplistic, with extraordinary drinkability and a recognizable

personality.

For those who think they already know Extra Dry: try this and think again.

Company Profile

Located in Salgareda, in the heart of Eastern Veneto, Casa Vinicola Bosco Malera has embodied the Treviso region's historic winemaking vocation since 1968. Immersed in a territory with an ideal microclimate, between the hills and the Adriatic Sea, the winery safeguards the culture of Prosecco, passing it down to new generations. Since 2012, it has been an integral part of the **Vi.V.O. Group** (Viticoltori Veneto Orientale): a synergy that strengthens its bond with the land, thanks to the support of over 2,300 grower members, ensuring a solid and high-quality supply chain.

Bosco Malera stands out for its excellence specialization in Prosecco, Sparkling Wines and Frizzante, an authentic expression of the territory. Thanks to continuous technological investments, the company now boasts a production capacity exceeding 40 million bottles per year, supported by a sparkling wine production capacity of over 40,000 hl and modern bottling plants that ensure the highest quality standards and versatility in formats.

Strongly focused on global markets, the company generates approximately **65% of its turnover abroad**, establishing itself as an ambassador of Veneto's winemaking excellence. Simultaneously, Bosco Malera shares the Vi.V.O. Group's commitment to **certified sustainability**, adopting environmentally respectful practices throughout the entire production chain.

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