Cielo e Terra’s Maia Prosecco Doc Millesimato

scritto da Redazione Wine Meridian | 21 Novembre 2026



Prosecco keeps winning, and some still see it as an easy victory: a simple bubbly, an accessible price, immediate drinking. Cielo e Terra’s Maia Millesimato Brut is a fine example to dispel this cliché, because it shows that behind such spontaneous drinkability lies man craft that is anything but trivial.

Let’s start with the land. The Glera grapes come from hillside soils of basaltic and volcanic origin around Montorso Vicentino, at the foot of the Castles of Romeo and Juliet. The detail matters, because these soils give the wine a sapidity and tension that Prosecco only occasionally shows. The grapes are grown under the SQNPI integrated production standard and harvested by hand, a choice that is rather rare for a denomination like Prosecco DOC.

Then comes the cellar. The second fermentation takes place in pressure tanks using a long Charmat method, with at least 60 days of slow refermentation at controlled temperature. The base blend also includes a portion of grape must, which keeps the fragrance of the variety vivid. The result shows in the glass, with a fine perlage and a delicate, persistent mousse that caresses the palate.

In the glass, Maia shows a straw-yellow color. The nose is intense, elegant and lightly aromatic, with white flowers and a distinct note of reinette apple. On the palate it is fresh and harmonious, with a long finish of white fruit. The Brut style is the key to the whole wine. By removing the sugary softness that often veils the character of many Proseccos, it lets a broad, decisive aromatic profile come through. Here you see the difference between pleasantness and banality. Maia is very easy to drink, yet it has something to say, and it says it with personality.

We tasted it with a raw seafood platter of langoustines, red prawns, a few slices of amberjack and an oyster, dressed simply with a drizzle of olive oil and a few drops of lemon. The pairing was spot on. Maia’s freshness and sapidity, born of those volcanic soils, met the natural sweetness of the shellfish and let it shine.

Company Profile

“We create value in a more equitable and sustainable supply chain, with the utmost respect for people and the planet.”

Cielo e Terra has two roots in the Veneto region: the Cielo family and the winemakers of Cantine dei Colli Berici. The Cielo family’s connection to the land began in 1908 in the Vicenza countryside, near the castles of Romeo and Juliet, where great-grandfather Giovanni purchased a small farm and vineyard. Grandfather Pietro continued to lead the company with great passion and social commitment.

In the 1960s, the third generation—Giovanni, Renzo, and Piergiorgio—established the new winery, a blend of tradition and innovative research, which has seen strong national expansion.

Since 2023, with the merger of Cantine dei Colli Berici into Collis Veneto Wine Group, it has expanded its production base to more than 6,000 hectares and 2,000 winemakers between Vicenza and Verona. Today, Luca and Pierpaolo lead the company, supported by a long-standing partnership with local winemakers.



CIELO E TERRA
Via IV Novembre, 39 Montorso , VI 36050 IT
0444 485211 – info@cieloeterra*vini*.com
https://cieloeterravini.com