

## ***Vidor, Province of Treviso***

*Established: 1995*

*Owners: Miotto family*

*Winemaker: Andrea Miotto*

*Production: 150,000 bottles*

*Hectares under vine: 14*

*Viticulture: Sustainable*

*Vegan Friendly*



Prosecco, one of Italy's pre-eminent sparkling wines, hails from the hills near Treviso between Valdobbiadene and Conegliano. The area enjoys a gentle climate, protected by the alpine wall to the north, resulting in a wine that delivers sheer foaming joy. Just looking around the gently rolling hills is a joy as well - bathed as they often are in soft sunlight, they have a luminosity as if freshly painted by a Renaissance master. Prosecco is an indigenous variety and has been known as such for over 200 years, though its origins may be as Pulcino, a local wine famed in Roman times.

In 2009 Prosecco Conegliano Valdobbiadene was promoted to DOCG status, however as there are no protections for grape names, at the same time they renamed the grape Glera and Prosecco as the region. Other countries, notably Australia, were cynical of the move, which came on the heels of the Friuli region losing the right to call its main grape Tocai Friulano. The debate over the wines name continues to this day, caught up in messy EU law and free trade agreements. Aah, politics and wine! We at Trembath & Taylor can see arguments for both sides, but in the end all that matters is good Prosecco, I mean Glera.

Brothers Andrea and Matteo Miotto, together with their father Valter, are true Proseccchisti. They work the steep hillsides of Valdobbiadene tirelessly and ferment parcel by parcel, crafting elegant sparkling wines with real character.

### **Prosecco Brut Valdobbiadene DOCG 'Fedéra'**

100% Prosecco (Glera) variety. A selection from their best vineyards, this is beautifully fresh with bubbles of a quality rarely seen in Prosecco. What sets Miotto apart is that this is a wine of the vineyards combined with incredible attention to detail in the cellar where nothing is hurried – the total opposite of factory prosecco.

Green apple, pear and peach fruit with citrus notes, the bubbles are fine owing to the long fermentation. The palate is dry, refreshing and complex with some brioche. The back label lists both the vintage and the bottling date, ensuring absolute freshness and quality.

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**ProFondo IGT Colfondo Agricolo**

Col Fondo is a traditional sparkling wine fermented on its lees in the bottle without being disgorged. It deposits a fine yeast sediment that you can pour with (by turning the bottle) or without (by gently pouring or decanting).

Miotto has been instrumental in establishing Col Fondo Agricolo, a group of seventeen wineries dedicated to making Col Fondo and following these commandments

1. Grow your vine among the Colli Trevigiani, the hills of Treviso
2. Make a bottle-fermented sparkling wine, without disgorging.
3. Bottle between March and June, after the vintage, and sell the wine one year after it's bottled.
4. Use a crown cap.
5. At least 70% Glera and up to 30% Perera, Verdiso, Bianchetta, Boschera, Rabbiosa
6. Use grapes from vineyards you own, and personally selected.
7. Don't be afraid of time passing by: these wines are surprising even years after bottling.
8. Enhance the identity of each vintage with a band of different colours on the bottle.
9. Drink it as you wish. Cloudy or clear, the choice is up to you alone.
10. Share it with some friends and the local sopressa salami!

At Miotto the base wine comes from their best vineyards on the steepest hills, with soils rich in calcium and with a good amount of clay and organic matter. The wine is fermented in stainless steel tanks and, with a few rackings and battonage, remains on its lees for five months. In Spring the base wines are blended and the wine is bottled at Easter. The second fermentation starts slowly in the bottle and stops when the residual sugar has all been transformed into CO<sub>2</sub> and alcohol. The wine could be ready in just two months but Andrea likes to age his until the following year to enhance complexity and balance.

The wine is as natural as can be. The 2021 vintage is 11% alc/vol, 0.0 g/l residual sugar with 5.5g acidity and a total SO<sub>2</sub> level of 41ppm. Notes of hay, wildflowers, yellow and white stonefruit and green apple, the palate is almost crunchy in its freshness, with brioche notes that finish savoury and bone dry.

For more information visit [www.colfondoagricolo.it](http://www.colfondoagricolo.it)

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