



WINEMAKER

Miotto Family

VARIETALS

Glera

FEATURES

Bottle, Cork

ABV

11.5%

AVAILABLE SIZES (L)

0.750



Col Vektorz

Valdobbiadene Prosecco Superiore di Cartize

ITALY, VENETO, VALDOBBIADENE DOCG

WHITE

WINERY OVERVIEW

Col Vektorz lies on the highest point of the Conegliano Valdobbiadene appellation on the homonymous hill of the famous Cartize hills at almost 400 meters above sea level. The Miotto family settled here in 1838 and immediately started growing vines (for what are now Valdobbiadene DOCG and Valdobbiadene Superiore di Cartize DOCG). Col Vektorz Winery was founded in 1993 by Francesco Miotto, agronomist Paolo De Bortoli and winemaker Loris Da'Acqua. Today, with more than 250 awards achieved, Col Vektorz has indisputably become a reference point in the distinctive identity and reputation for excellence of this magnificent land.

Valdobbiadene DOCG includes 15 communes in hilly terrain, where vines are cultivated at altitudes ranging from 50 to 500 meters above sea level. There are approximately 8,000 hectares of vineyards, with an average annual production of around 96,000 tonnes of grapes. Within this area, in the territory of San Pietro di Barbozza, lies a micro-zone covering 107 hectares of selected plantings, where Valdobbiadene Superiore di Cartize is produced. The deep soils, the expositions, gradients, altitudes and microclimates of the various vineyards combine to create the diverse styles of the Valdobbiadene DOCG wines.

Col Vektorz grows and picks grapes exclusively from the Conegliano Valdobbiadene foothills. The wines are not treated in any way, not even with fining agents. This safeguards the integrity of the aromas and structure of the original fruit, developing a natural roundness and creamy, full-bodied creamy effervescent mouthfeel.

As of the 2017 vintage, Col Vektorz has removed the word "Prosecco" from all its labels and in all its communications, and now uses just the denomination "Valdobbiadene D.O.C.G." to represent their wines' true and unique territorial identity.

"I remember it was a warm spring morning in 1993. While strolling through the vineyards my family had been cultivating for generations on this magnificent hill, I, Loris and Paolo decided to found Col Vektorz Spumanti. We immediately defined what our mission would be: as a tribute to this unique and generous land, we would create only the best quality wines. We had an ambitious aim: to become a reference example in the local area." - Francesco Miotto

VINEYARD

Hills of Col Vektorz in the higher part of the famous Cartize zone.

TERROIR

Marlstone

VITICULTURE

"Valdobbiadene Method" modified double-arched cane training method.

VINIFICATION

Soft pressing without the skins. Static settling and temperature-controlled fermentation. Secondary fermentation for 30 - 40 days. Refermentation in large, pressurized tanks ("Charmat Method"). 24 g/L RS.

AGING

1 - 3 months.

TASTING NOTES

Fine and persistent bubbles. Creamy mousse. Scents of roses, citrus fruit, acacia, vine blossom, white peaches, pears and apples. Silky, with an elegant, mouth-filling fruitiness.

