

Cantine

Veneto

UMBERTO BORTOLOTTI

It was not easy to find a Prosecco that could satisfy our requirements, but finally we came in contact with Cantine Umberto Bortolotti and the wines are a great addition to our portfolio. The average production, although it is approximately 1 million bottles a year, is not large in comparison to other wineries of the Valdobbiadene.

The Cantine were established in 1947 by Umberto Bortolotti who had a real passion for Prosecco; together with a group of friends he founded the "Consorzio di Tutela del Prosecco" (Consortium for the safeguarding of Prosecco), the Prosecco brotherhood and he also set up the National Fair of sparkling wines in 1963.

The cellars have been in the present location since 1954 and have recently been completely renovated. The business is now run with much enthusiasm by Umberto's son Bruno and this winery is a perfect blend of extremely modern technology and respect for tradition. A group of viticulturists within the Valdobbiadene appellation has been carefully selected over the years, together with oenologist Enrico Baratto, so that only grapes of the highest quality are vinified. 95% of the wines is made with the Charmat method.

There are two different lines of products, mainly Valdobbiadene Prosecco DOC although a few other varieties are vinified, the *Linea UB* and the new *Linea Astralis* (that includes 5 *millésimé* sparkling wines).

All wines can satisfy even the most difficult customers and are ideal not only as an aperitif or with desserts, but also for unusual and interesting food matches. Apart from the delicious Prosecco, the sparkling Nosiola and Lagrein are definitely worth a try.



Prosecco Extra Dry "47" Valdobbiadene

Zone: *Comune di Valdobbiadene*
Varietal: *90% Prosecco, 10% Chardonnay*
Average Prod.: *39,000 bottles*



Prosecco Brut Valdobbiadene

Zone: *Comune di Valdobbiadene*
Varietal: *90% Prosecco, 10% Pinot Bianco*
Average Prod.: *120,000 bottles*