

BORGOLUCE

“...not far from the so called river Piave...we grant and donate...a land with goats, vineyards, meadows, grazing lands, woods, willows, stables, shores, banks, mills, fishing, hills, valleys, plantations, waters and courses of rivers, forests...”

More than one thousand years ago, in A.D. 958 or 959, the Italian King Berengario II gave to Rambaldo, ancestor of the Collalto family, the area called Corte Lovadina. Written in Latin the words above are the description of the content of this donation. The Collalto family still owns this and the surrounding lands.

Just 45 miles due north of Venice, the Collalto estate stretches from the hills of Susegana to the plains of Santa Lucia di Piave and as far as the municipality of Pieve di Soligo. Its 3,200 acres are home to animals such as horses, cattle, swine and sheep, with arable fields and hills marked by woodlands, castles, vineyards, agritourism and farmhouses.

The signs of history, culture and nature co-exist with farming practices that fully respect what is a centuries-long tradition passed down by the Collalto family. Giuliana, Ninni and Caterina di Collalto, together with their mother Trinidad and Caterina's husband, Lodovico Giustiniani, carry on the family traditions of overseeing a company diverse in agriculture. The company philosophy is firmly rooted in sustainable farming methods. This means limiting environmental impact and reducing pesticides. It means creating energy through the use of renewable sources. It means protecting the countryside, preserving it, improving it and revering it.

Environmental responsibility pervades the work carried out on the farm and takes shape in the use of renewable sources for the production of agri-energy. And fresh from the fields and farms come produce that is unique in its authenticity and traceability, such as meats, salamis, flours, and cheeses.

Farmland has been given over to vineyards for the production of Borgoluce wines and sparkling wines. The current surface area under vine is approximately 160 acres owned in the Valdobbiadene Prosecco Superiore DOCG region with vineyards situated in the hills between Susegana and Collalto. Denominazione di origine controllata (DOCG) status was awarded the region in 2010.

Borgoluce only vinifies its own grapes and all of their wines come solely from their vineyards. Their goal is to produce some of the finest Prosecco in Italy. The Sorting Table has chosen three Borgoluce Proseccis to offer.

- Valdobbiadene Prosecco Superiore DOCG Brut
- Valdobbiadene Prosecco Superiore DOCG Extra Dry
- “Lampo” Prosecco Treviso DOC Brut

The Valdobbiadene Superiore Brut and Extra Dry are made from select grapes, harvested early and fermented in low-temperature tanks to enhance delicacy and tanginess.

Lampo is a proprietary name for their Prosecco using grapes from the Treviso DOC appellation and Valdobbiadene DOCG. Lampo targets a somewhat lower price point in the market than the other two sparkling wines.

The title “Superiore” comes from the fact that the vine cultivation environment is located in some particularly difficult areas. The hills have steep slopes. The conformation of the land is an integral part of the product's identity and name. Borgoluce vines are situated on the sunny side of the hills, therefore south-southeast facing with an altitude between 150 feet and 1500 feet above sea level. The climate of the entire Conegliano Valdobbiadene DOCG area is mild and while rainfall is plenty, it is concentrated in autumn and spring. The soils on the hilly part of the estate are of a mainly calcareous and clay in nature, ideal for cultivating vines. The different environmental factors, such as the soil, gradient, climate, sun exposure and altitude, give rise to the delicate sensory nuances of the wines.



W INES

Lampo Prosecco Treviso DOC Brut
Prosecco Superiore Valdobbiadene DOCG Brut
Rive di Collalto Prosecco Valdobbiadene DOCG Brut
Gaiante Prosecco Valdobbiadene DOCG Brut