

Borgoluce

RIVE DI COLLALTO PROSECCO VALDOBBIADENE DOCG EXTRA BRUT - 2022



BORGOLUCE

REGION: ITALY - VENETO



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The Collaltos carry on a family legacy as owners and tenants of 3200 acres of land north of Venice given to their family over one thousand years ago. 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. 160 acres of farmland are given over to vineyards for the production of Borgoluce wines and sparkling wines. The Valdobbiadene D.O.C.G. region is home to the vineyards of Borgoluce's finest Prosecco.

THE WINE

Vineyard Profile

Rive Collalto is located roughly half way between the towns of Conegliano and Valdobbiadene at the southern edge of the Valdobbiadene appellation within the Comune di Susegana and very near the Piave river. Vineyards within the località Castagnè. As all "Rive," the vineyard is on the steepest part of the slope near the peak and is considered by the family to be their finest Borgoluce vineyard.

- Altitude: 650 – 985 feet
- Exposure: East, Southeast
- Soils: Hills of morainic origin, clay soils with a high concentration of calcium carbonate
- Climate: Hot summers that aren't oppressive, average diurnal temperature change 60°F
- Vine Training Systems: Double arched cane / Sylvoz method

Harvest Notes

- Harvested mid-September
- Soft pressing of whole grapes
- Slow fermentation with selected yeasts in temperature controlled stainless steel tanks at 64°F
- Aged on lees 5 months at 50°F
- Secondary fermentation using Charmat method in pressurized stainless steel tanks at 59-61°F
- Cold stabilized at 30°F
- Microfiltered before bottling to remove yeasts

Winemaker's Notes

From the "Rive" (very steep hillsides) of the Collalto hills, an extremely dry wine that allows for full expression of the fruit. Straw yellow in the glass with fine perlage. A broad bouquet with hints of white flowers, lily of the valley and green apple. Full bodied, rich and intense yet crisp and harmonious on the palate.

Technical Information

- 100% Glera
- Alcohol: 11.5%
- Total Acidity: 6 g/l
- pH: 3.20
- Residual Sugar: 3 g/l
- Extract: 19 g/l
- Pressure: 5.0 bar

REVIEWS

Rive di Collalto Prosecco Valdobbiadene DOCG Extra Brut – 2022

92 Points - Vinous, December, 2023

Airy and wickedly fresh, the 2022 Extra Brut Valdobbiadene Rive di Collalto lifts from the glass with a smoky blend of crushed apples and dusty dried flowers. This is quite mineral in style with a reverberation of zesty acidity, showing citrus-tinged pit fruits and sweet spice hints. It tapers off with admirable length and potent, leaving Granny Smith and candied lime notes to fade slowly. 2023 – 2028

GENERAL INFO

Country	Italy
Region	Veneto
Appellation(s)	Valdobbiadene
Proprietors	Trinidad, Giuliana, Ninni & Caterina Collalto (mother & daughters)
Founded	938 A.D.
Winemaker	Elisa Confortin
Annual Production	12,000 9L cases
Farming (Sustainable, organic, biodynamic)	Sustainable/organic