

WINE OF THE WEEK

Prosecco Veneto, Domenico De Bertiol

Pronunciation: Pro-sayk-koh Vay-nay-to, Day Bayr-tee-ohl

Location on list: White Wines by the Glass

Region: The Veneto. Located in Conegliano.

Grape(s): Prosecco 100%

Vinification and Ageing: The secondary fermentation which creates the bubbles is done in stainless steel tanks.

Weight of the Wine: Medium Body

Tasting Notes: Pale straw-gold color and a persistent cloud of tiny bubbles. Citrus flavors are highlighted by snappy acid with ensuing nutty almonds. Easy and elegant.

Food: Good as an aperitivo or for sipping all on its own. An easy accompaniment with a wide range of appetizers. Try it with out Mozzarella Caprese, Buffalo Carpaccio or our Mussels with garlic and white wine.

Winery Profile: Domenico De Bertiol is a winery that specializes in Prosecco. The town of Conegliano is renowned for its university of wine studies, considered by many to be the finest in Italy and one of the finest in the world. By Italian law, Prosecco may be still, crackling (frizzante), or fully sparkling. This ancient Roman varietal can produce wines that are either sweet or dry. Domenico De Bertiol, with technical assistance from the Montesor family, makes a variety of wines from the Prosecco grape. The most acclaimed and popular wine is the dry sparkling version.

