

Le Colture

Located in the Santo Stefano di Valdobbiadene, Le Colture has been run by the same family since the 14th century. Sparkling wine production began in 1983 and the current trustee Cesare Ruggeri leads with the intense involvement of his three children, Silvia, Alberto, and Veronica. The new generation has brought great enthusiasm and innovation to the family business with their love for the land and a deep respect for traditions.



The Ruggeri family is involved, from vine to glass, with the production of 730,000 bottles per year. Le Colture do not source fruit and this is a distinct exception for the region. The family is devoted to their own 40 hectares of vines in the DOCG Conegliano Valdobbiadene area, much of which is located near the winery with a few parcels distributed throughout the DOCG including the Cartizze hills, Soligo, and up to the plateau of San Pietro di Felleto that sits behind the historic city of Conegliano Veneto. The constellation of plots enables Le Colture to draw upon the unique characteristics to create distinguished Valdobbiadene wines.

The viticulture is guided by biodynamic principles and applications and only using treatments with low environmental impact. With such high standards, buying fruit, musts, or finished wines produced in less conscientious ways would be a diversion from the family's commitment. Energy conservation guides the design and operations at the winery and other facilities. The equipment is energy efficient and runs off of solar panels. Additionally, Le Colture extends these values to the world of wine enthusiasts through their Agroturismo Prime Gemme by welcoming visitors to experiences their devotion to the hills of Prosecco.

Brut



Varietal/Blend: 100% Glera

Farming: biodynamic and sustainable

Soil: varied sandstone, clay, marnes

Vine Age: 30-35 years (average)

Harvest Technique: by hand from mid-September to mid-October

Fermentation: stainless steel / re-fermentation in closed steel vats (Charmat method) at controlled temperatures

Alcohol: 11.5%

RS: 9 g/L

Yeast: selected

Filtered: cross-flow filtration

Country: Italy

Region: Veneto

Sub Region: Valdobbiadene DOCG Area

Vineyard: estate

"This is our most modern Valdobbiadene D.O.C.G. sparkling wine and it has achieved considerable international success in the years. Its most attractive elements are encapsulated in the inviting sweetness of vegetable and heady citrus aromas together with a note of fresh bread, combined with a lively and pleasant taste. The thin perlage ensures the persistence of taste and freshness in the palate combined with its adaptability to be matched with a wide range of food, although it is particularly appreciated served at a temperature of 7/9 °C with simple and more creative fish and vegetable antipasti, seafood pasta dishes and roast fish or even, as usual in the production area, to be drunk throughout the entire meal." - See more at: www.lecolture.com