

# 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.

## Cartizze



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WINES & SPIRITS

**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%

**RS:** 23 g/L

**Yeast:** selected

**Filtered:** cross-flow filtration

**Country:** Italy

**Region:** Veneto

**Sub Region:** Valdobbiadene DOCG Area

**Vineyard:** Cartizze

“Cartizze, derived from the dialect term *gardiz*, or the reed mat on which the grape clusters are placed to dry, is the sub-denomination for a small zone, in the commune of Valdobbiadene, in the steepest hills of Santo Stefano and Saccol. This bowl-shaped hilly terrain is composed of sandstone and clay marl that ensures that the glera grapes almost achieve over-ripeness, and thus develop an inimitable concentration of aromas. The resulting sparkling wine, though it retains all the crispness of a Prosecco Superiore, takes on a slight sweetness and exhibits a dense complex of fragrances.” See more at: [www.lecolture.com](http://www.lecolture.com)

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