

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 Fioletto 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 experience their devotion to the hills of Prosecco.

Brut Rosé



Varietal/Blend: 70% Chardonnay / 30% Merlot

Farming Practices: biodynamic and sustainable

Soil: varied moraine, sandstone and clay

Harvest Technique: by hand in October

Year Vines Were Planted: 30-35 years

Yeast: selected

Fermentation: Merlot is pressed to extract some color and then partially fermented in tank / Chardonnay is added and wine completes in Charmat method

Maturation: 3 months in tank

Alcohol: 12.5%

Acidity: TA 5.3g/L

RS: 9g/L

Fined: no

Filtered: cross-flow filtered

Country: Italy

Region: Veneto

Subregion: DOCG Conegliano Valdobbiadene

Vineyard: estate

Vineyard Size: 40 hectares

“The final result is a sparkling wine brilliant pink in color, with a thin and persistent perlage. It has a good intensity on the nose, featuring small red berries perfumes accompanied by floral notes of rose, bread crust and leaven flavors. The taste is fresh, the foam is creamy with a good acidity, savory in the palate, easy and nice to drink, leaving a dry and persistent final aftertaste. It is recommended as aperitif or to be matched with various dishes, starting from first courses, grilled vegetables, white meats or fish dishes.” - See more at: www.lecolture.com