

ALTHE' A

Prosecco

Veneto

**the Estate of Marika Drusian
Vittorio Veneto (Treviso) – Veneto**



The estate Althea extends over 11 hectares (27 acres) of which 9 (22 acres) are vineyards in an amphitheatre of moraines (glacier-created) hills with much calcareous rock near the locality CONFIN in the Prosecco di Conegliano e Valdobbiadene and Colli di Conegliano DOC area, in the western part of the township of Vittorio Veneto.

This area has long been considered one of the finest for the cultivation of the Prosecco grape, a fact supported by old, historic documents.

Marika Drusian, the owner of this property, is the daughter of Francesco Drusian the well known proprietor of the same name winery. The Drusian family has a long tradition in the cultivation and fermentation of Prosecco in this territory. The years of experience in the vineyards, together with the proper technology and equipment in the cellar, carefully studied to bring out all of the character of grapes cultivated in low-yielding vineyards and then selected for proper ripeness and healthiness at harvest time, are completed by a thorough knowledge of all the techniques and secrets of sparkling wine production.

The enjoyable versatility of Prosecco sparkling wines of real character animates and adds pleasure to all occasions of conviviality, of company and conversation. It is an essential aspect of the tradition of the "ombretta de vin" - the glass of wine - which is so much a part of warm and friendly moments shared in the taverns and simple restaurants of the Veneto, a part of daily life which characterizes the entire culture and life style, to which wine is so important, in this part of the Veneto.

PROSECCO DI VALDOBBIADENE DOC FRIZZANTE

The wine is produced from a careful selection of handpicked Prosecco grapes, harvested when properly ripe between September 20th and October 10th. The grapes are immediately brought to the cellar and given a soft, whole-bunch pressing in a horizontal, pneumatic press; the must is then transformed into lightly sparkling wine in pressure tanks, using a long Charmat-method fermentation.

It is an extremely versatile wine suitable to many different occasions from the aperitif to festive occasions and delicate hors d'oeuvres, particularly those with fish. It is a very agreeable wine for those who do not like the frothy effervescence of Champagne and similar sparkling wines, given the smaller amount of CO₂, a natural ingredient which develops during the fermentation process itself.

The technical data are the followings: alcohol 10.5-11%; total acidity 5.5-6 grams per liter; residual sugar 8-10 grams per liter; pressure 2.2-2.5 atmospheres. To be served at 46-50° Fahrenheit (8-10° centigrade) in long and slender Champagne glasses which bring out all of the aromas of the Prosecco grape.

ALTHÉA

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"SPAGO" [string] PROSECCO DI VALDOBBIADENE DOC FRIZZANTE

In the countryside of our production area peasant producers always wrapped the cork with twine - "spago" - and secured it to the bottle in order to avoid the pressure inside the bottle from expelling the cork. We wished to re-propose this venerable artisan tradition for our lightly sparkling Prosecco "Frizzante". This bottle is also fermented in a slightly different way from the one described above: pressed grapes undergo a cold maceration on their skins for a period of 24-36 hours in order to give a wine of greater body and aromatic impact. The rest of the vinification takes place in pressure tanks, using a long Charmat-method fermentation.

To be served at 46-50° Fahrenheit (8-10° centigrade) in long and slender Champagne glasses which bring out the elegant aromas and the body of the Prosecco grape.

PROSECCO DI VALDOBBIADENE DOC SPUMANTE EXTRA DRY

The wine is obtained from a careful selection of hand-picked Prosecco grapes, harvested when properly ripe between September 20th and October 10th. The grapes are immediately brought to the cellar and pressed softly in a pneumatic press; the must is then transformed into a lightly sparkling wine in pressure tanks using a long Charmat - method fermentation.

This is the maximum expression of a Prosecco sparkling wine, a balanced structure to accompany the fragrant aromas of apples. The freshness and fragrance of the wine, together with a delicate and persistent pèrlage, make a wine for many different occasions. It works very well as an aperitif, as accompaniment to conversation, and with fish.

The technical data are as follows: alcohol - 11-11.5%; total acidity - 5.5-6 grams per liter; residual sugar - 12-15 grams per liter; pressure - 4.6-5 atmospheres. Serve at temperatures of 43-46° Fahrenheit (8-10° centigrade) in long and slender Champagne glasses which bring out all of the finesse and intensity of the wine.

PROSECCO DI VALDOBBIADENE DOC SPUMANTE EXTRA DRY - "SKITTLE" BOTTLE

This is the same wine as the one described above, but proposed in an elegant and prestigious skittle-shaped bottle.

PROSECCO DI VALDOBBIADENE DOC SUPERIORE DI CARTIZZE - DRY

This is a spumante produced from a careful selection of Prosecco grapes grown in a careful delimited area known as "Cartizze", a mere 270 total acres of vineyards shared among many growers and given special recognition as a "cru" by the DOC regulations.

The morphology of the terrain, steep hillsides with terraced vineyards which can be only be worked by difficult and expensive hand labor, together with a special micro-climate and a full southern exposure, make this a very special wine with a rare elegance of structure and notable aromatic finesse.

It is produced by an extremely rigorous selection of hand-harvested grape from the restricted area of Cartizze where we are owners of a vineyard. The grapes are immediately brought to the cellar, softly pressed in a pneumatic press, and vinified in pressure tanks using a long Charmat-method fermentation.

The technical data are as follows: alcohol - 11-11.5°; total acidity - 5.5-6 grams per liter; residual sugar - 18-22 grams per liter; pressure - 4.5-5 atmospheres. Given the wine's softness and complexity, it can be served on many different occasions, including delicate desserts, but it is at its finest during moments of company and conservation where it adds to the joy and pleasure of the moment. Serve at temperatures of 43-46° Fahrenheit (8-10° centigrade) in long and slender Champagne glasses which bring out all of the complexity of this select sparkling wine.

Classification Sparkling Wines - Spumante

In order to be defined SPUMANTE, it must have a pressure of at least 3 atm.

	Residual sugar (g/l)	Pressure of at least 3.0 atm	Pressure (psi)	Time for pris de mousse in large tanks of 30-50hl
Extra Brut	0 - 6	4.5	64	50-60 days
Brut	6 - 15	4.5	64	50-60 days
Extra Dry	12 - 20	4.5	64	50-60 days
Dry	17 - 35	4.5	64	50-60 days
Demi Sec	33 - 50	4.5	64	50-60 days
Dolce	> 50	4.5	64	50-60 days

In order to be defined FRIZZANTE, it must have a pressure between 1 & 2.5 atm

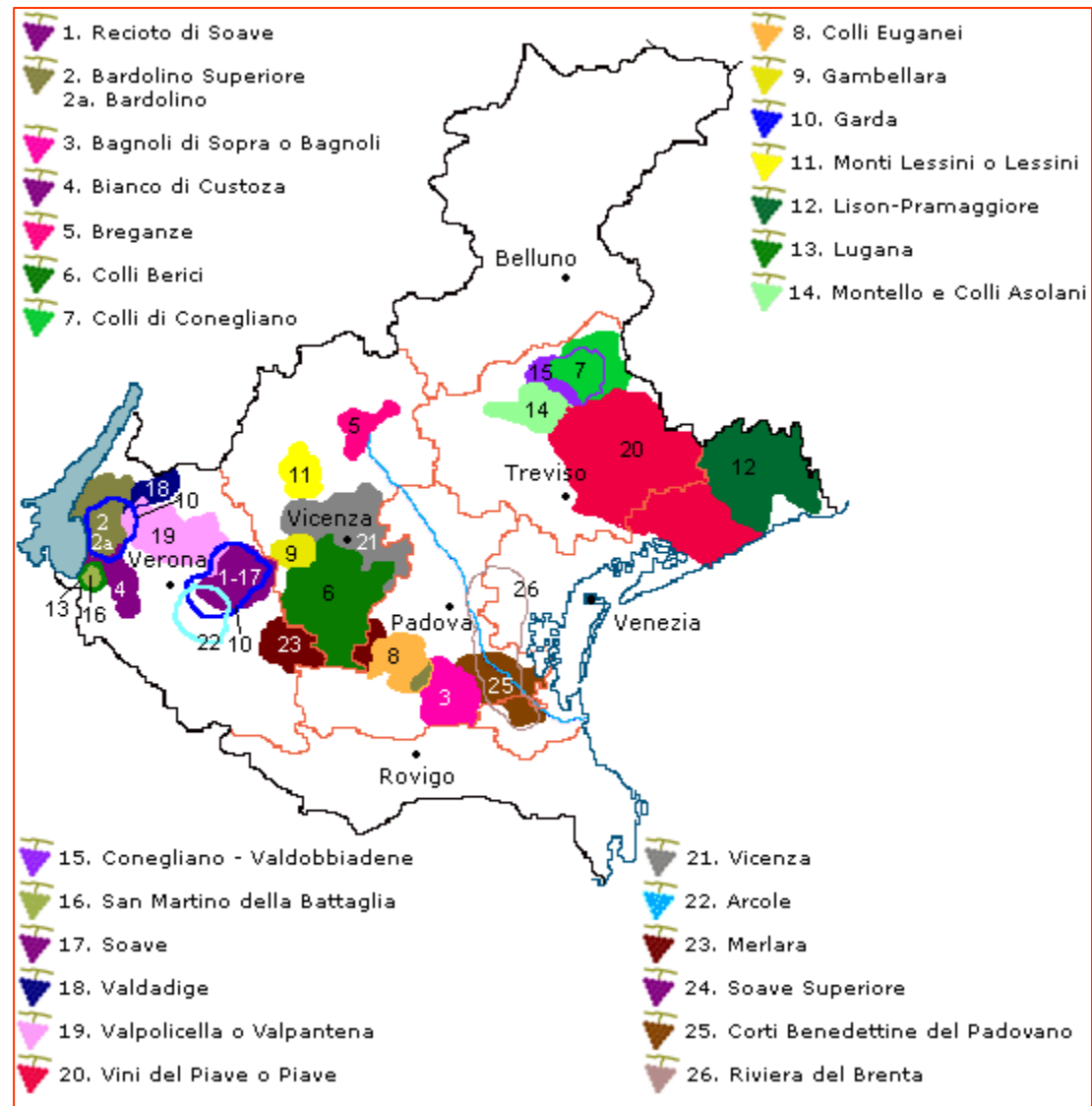
Frizzante	10 - 12	max 2.5	36	30 days about
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VENETO
wine zone map

**Conegliano -
Valdobbiadene
wine zone is #15**

**We give credit for
this wine zone map
of VENETO to
<http://lavinium.com>**



The screenshot shows the website for Prosecco Superiori D.O.C.G. The navigation menu includes: News, Press, Area produttori, and Contacts. The main menu has: HOME, PROSECCO SUPERIORE D.O.C.G., AREA OF ORIGIN, ACADEMY, CONSORTIUM, and WINERIES. The map shows the production area in Friuli and Veneto, with labels for Valdobbiadene, Asolo, Conegliano, Treviso, Venezia, Trieste, and Friuli. A yellow line connects the location on the map to a larger inset map of Italy.

Its story began in **Conegliano Valdobbiadene**, a hilly area in North-East Italy, 50 km from Venice and around 100 from the Dolomites.

In 2009, with the reorganisation of the denominations for Prosecco, the Ministry of Agriculture classified it as a **Denomination of Controlled and Guaranteed Origin (D.O.C.G.)**, the highest level of quality for Italian wines.

Its story began in **Conegliano Valdobbiadene**, a hilly area in North-East Italy, 50 km from Venice and around 100 from the Dolomites. Here, for over three centuries, people have grown the grapes that produce Prosecco Superiore, whose success began with the founding of Italy's first School of Winemaking in 1876. The production area covers **15 communes** and represents the heart of the world of Prosecco; it is one of Italy's historic denominations, recognized in 1969. In 2009, with the reorganisation of the denominations for Prosecco, the Ministry of Agriculture classified it as a **Denomination of Controlled and Guaranteed Origin (D.O.C.G.)**, the highest level of quality for Italian wines.

There are also the Asolo D.O.C.G. and the Prosecco D.O.C., covering 9 Provinces in the Veneto and Friuli Venezia Giulia, created to protect the viticultural heritage of Prosecco and defend it around the world.

The world of Prosecco

Prosecco is a white Italian wine with lively elegance and fruity and floral fragrances.

The screenshot shows a web browser displaying the website www.prosecco.it/en/prosecco-superiore-docg/#. The page features a navigation menu with links for News, Press, Area produttori, and Contacts. Below the menu is a search bar and a list of categories: HOME, PROSECCO SUPERIORE DOCG, AREA OF ORIGIN, ACADEMY, CONSORTIUM, and WINERIES. The main content area displays a pyramid diagram illustrating the hierarchy of Prosecco wine classifications. The pyramid is divided into three main sections: Conegliano Valdobbiadene Prosecco Dcog (top), Asolo Prosecco Docg (middle), and Prosecco Doc (bottom). The Conegliano Valdobbiadene section is further divided into three sub-sections: Valdobbadiene Superiore di Cartizze DOCG (Subzone of 107 hectares), CONEGLIANO VALDOBBIADENE Prosecco Superiore Rive DOCG (43 Rive (wines from a specific comune or vineyard area)), and CONEGLIANO VALDOBBIADENE Prosecco Superiore DOCG (15 Communes). A yellow box highlights the Conegliano Valdobbiadene Prosecco Dcog section, and a white box highlights the Valdobbadiene Superiore di Cartizze DOCG sub-section.

Share Your Screenshots Using Dropbox

News Press Area produttori Contacts

HOME PROSECCO SUPERIORE DOCG AREA OF ORIGIN ACADEMY CONSORTIUM WINERIES

Conegliano Valdobbiadene Prosecco Dcog

Valdobbadiene Superiore di Cartizze DOCG
Subzone of 107 hectares

CONEGLIANO VALDOBBIADENE Prosecco Superiore Rive DOCG
43 Rive (wines from a specific comune or vineyard area)

CONEGLIANO VALDOBBIADENE Prosecco Superiore DOCG
15 Communes

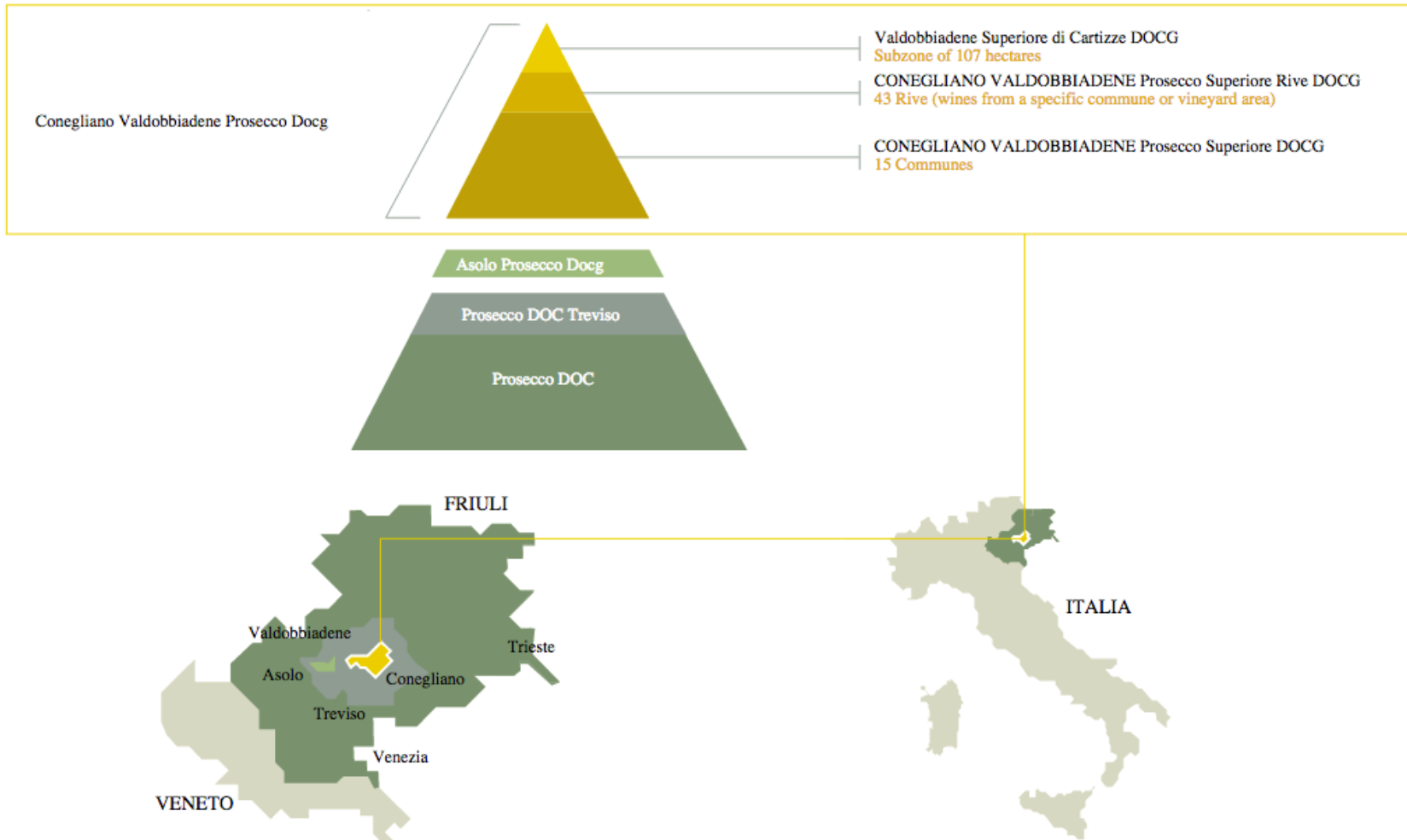
Asolo Prosecco Docg

Prosecco DOC Treviso

Prosecco DOC

The world of Prosecco

Prosecco is a white Italian wine with lively elegance and fruity and floral fragrances.





Marika Drusian and her daughter Asia in a picture of 2006 when she was 4 years old.

Marika is the daughter of Francesco Drusian the owner of the winery of the same name.



From **"Italian Gems" Series – Arrowine Weekly News**

Arrowine is the best & largest independently owned Virginia wine store

Arrowine is the largest Virginia wine store
4508 Lee Highway – Arlington, VA 22207
Tel. 703-525-0990
e-mail: drosen@arrowine.com
web-site: www.arrowine.com

Arrowine E-Mail Special

December 11, 2007

- Althea Prosecco di
Valdobbiadene "Frizzante"

Dear Jim,

The "Italian Gems" Series

I haven't been this excited about a group of wines in a long time. Ever since an eye-opening dinner and series of tastings in Italy this spring, I've been looking forward to sharing them with you.

The wines are the selections of Paolo Boselli, who represents a few dozen carefully selected high-quality Italian wine producers. Paolo's producers are generally small-scale, quality-focused wine growers whose wines are not (yet) well known outside of Italy. The wines in this series represent the best wines we can find. Because we had them imported especially for us, the prices are great. The wines of this series have never, before now, been available in Virginia. They will surpass your expectations.

If you, too, enjoy discovering new wines, please try the wines from this series. I know you will be excited, too!

Jim Cutts

Althea Prosecco di Valdobbiadene "Frizzante"

Althea Prosecco di Valdobbiadene "Frizzante"

Reg. \$17.99

6 bottle price: \$14.99 each

Case price: \$12.99 per bottle

The Best Prosecco--A perfect gift

The Althea estate is unique and terrific. Their vineyards are located in a special area in the Valdobbiadene zone (the best area for prosecco), a glacial amphitheater loaded with calcareous rock. The Althea Prosecco di Valdobbiadene Frizzante is 100% prosecco (many wines labeled "Prosecco" are not). It is **made from hand harvested grapes** picked in several trips through the vineyards to select only the best, optimally ripe, grapes. **This level of care is rare for prosecco**, but it is expected at this estate. The Drusian family is legendary in the area of prosecco production, and Marika Drusian is pushing to get the very best out of this special location.

The unique levels of care and experience show in the quality of the wine. **This luscious prosecco comes in a great package, too; the beautiful bottle's cork is fastened with a traditional twine closure rather than a wire cage, so it's a beautiful gift or beautiful to serve at a holiday party.** It is produced "frizzante" rather than "spumante" meaning it is bottled with about 1/3 less pressure, allowing more aromatic expression and a softer, creamier mouthfeel.

From the moment I first experienced this gorgeous expression of prosecco, I've been looking forward to sharing it with family and friends. It is fun and fresh and frothy with zillions of tiny bubbles. Get some for your party, some for your friends, and some for yourself. THIS is what Prosecco is all about; it is what your guests will be talking about after your holiday party!

My tasting note says:

The Althea Prosecco Frizzante is everything great prosecco should be. It looks inviting; very pale and frothy with tiny bubbles. It is beautifully fragrant with aromas of fresh-sliced apple wedges. **On the palate it is fresh, creamy, and loaded with fruity apple and pear flavors. It is frothy and refreshing, dry but not bone dry; it shouldn't be bone dry-- this is much better to spark your appetite before a meal or to rinse down cheeses, salty mixed nuts, shrimp cocktail or just about any other party food.** If you don't smile when you taste this, get to a doctor quickly, there's something wrong!

Though very little of this makes it out of Italy, we've seen this advertised by some of the U.S. retailers lucky enough to get some at \$22.99 per bottle. It might be worth that price to get one of the absolute best proseccos made, but we recommend getting your cases at \$12.99 per bottle instead!