

ALTHEA

the Estate of Marika Drusian
Vittorio Veneto (Treviso) Veneto



The estate Althea extends over 22 acres of vineyards in an amphitheatre of moraines (glacier-created) hills with much calcareous rock near the village of Confine in the Prosecco di Conegliano e Valdobbiadene and Colli di Conegliano DOC area, 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.

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.

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"SPAGO" 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 perlage, 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.

SELEZIONE FATTORIE

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