

LE ZITELLE



Among the Prosecco Hills of Conegliano and Valdobbiadene, a UNESCO World Heritage Site, there are 3 hectares of vineyards of the Azienda Agricola Le Zitelle, distributed between Valdobbiadene, Guia and Farra di Soligo. The vineyards are entirely cultivated with Glera grapes, located in the high hills, where viticulture is called “heroic” because all working processes can only be done by hand. The small production of Valdobbiadene Prosecco Superiore DOCG Le Zitelle, carefully taken care of in all its phases, is available in Extra Dry and Brut, Extra Brut Rive di Farra di Soligo and Superiore di Cartizze Dry. Two more wines are added to this list: Glera Tranquillo IGT and the historic Vino con Fondo. A small production by choice, which can only be found at Le Zitelle.

VALDOBBIADENE PROSECCO SUPERIORE DOCG



Le Zitelle Brut

Valdobbiadene Prosecco Superiore DOCG - Brut

This is the classic version of Prosecco Superiore DOCG, always appreciated both in Italy and abroad.

The scent of citrus and vegetable notes together with the reduced residual sugar create a combination of softness, sapidity and acidity that makes this sparkling wine particularly pleasant to be consumed throughout the meal with the traditional local cuisine and also with the international cuisine based on fish.

Glera grape variety | sparkling wine Charmat method

alcohol content 11% vol | total acidity 5,5 g/L | residual sugar 7 g/L | service temperature 6°-8°C



Le ZITELLE Extra Dry

Valdobbiadene Prosecco Superiore DOCG - Extra Dry

It is the most traditional expression of Prosecco Superiore DOCG, known and loved in Italy and abroad.

It's fresh and elegant, and the aromas of fruit (apple, pear, citrus...) that fade into floral, combined with moderate residual sugar and a good acidity, make it soft and dry on the palate, particularly appreciated as an aperitif.

Glera grape variety | sparkling wine Charmat method

alcohol content 11,5% vol | total acidity 5,7 g/L | residual sugar 16,5 g/L | service temperature 6°-8°C



Le Zitelle Extra Brut

Valdobbiadene Prosecco Superiore D.O.C.G. - Extra Brut

It is made from grapes grown on the hills of Valdobbiadene, where viticulture is considered “heroic” because all vineyard work, including harvesting, is carried out by hand by skilled growers who must first of all be able to keep their balance on extremely steep slopes.

The finest expression of Extra Brut comes from grapes grown on the oldest vines, which are able to give the wine a solid structure that, even in the absence of residual sugar, fully enhances the characteristics of the territory while lending intensity and longevity.

Extra Brut is also ideal when paired with hearty dishes from the local culinary tradition.

Glera grape variety | sparkling wine Charmat method

alcohol content 11,5% vol | total acidity 5,5 g/L | residual sugar 0 g/L | service temperature 6°-8°C



Superiore di Cartizze

Valdobbiadene Superiore di Cartizze DOCG - Dry

This wine is made from grapes that come from the Cartizze Hill: a special hill of only 107 hectares that, thanks to a perfect combination of the mild microclimate, the ancient origin of the land and its composition, represents the highest quality expression of the Denomination.

The high residual sugar, combined with the extraordinary complexity of the aromas, the harmonious and elegant taste and its minerality make it a sparkling wine of great softness and freshness, suitable for the most daring combinations such as dry desserts but also spicy foods and fusion cuisine.... But we prefer it as a meditation wine!

Glera grape variety | sparkling wine Charmat method

alcohol content 11,5% vol | total acidity 5,6 g/L | residual sugar 25 g/L | service temperature 6°-8°C



Tranquillo

Glera Veneto IGT

It is a still wine made from Glera grapes from the hilly territory between Valdobbiadene and Conegliano.

It is fresh and delicate, but at the same time strong, thanks to an enveloping mineral note that gives persistent sapidity.

The moderate alcohol content makes it perfect for any meal, especially with vegetables, fish and white meat dishes.

Intentionally unfiltered, to maintain the original integrity, it naturally decants on the bottom of the bottle. For this reason, we suggest to let it rest before drinking it.

Glera grape variety | unfiltered white wine making

alcohol content 11% vol | total acidity 5,3 g/L | residual sugar 0 g/L | service temperature 10°-12°C



Bartenéla

Sparkling Wine Refermented on the Lees

It is the wine of the tradition and history of Valdobbiadene, what was once produced in every house, when modern wine technology did not yet exist: the “vin col fondo”.

Left to rest in barrels during winter, it is still bottled in spring without being filtered and left to mature with the first warm.

The result is a light wine, slightly sparkling, absolutely dry and with a strong hint of yeast, which arouses more and more interest, especially from young people.

Glera grape variety | unfiltered white wine making

alcohol content 10,5% vol | total acidity 5,5 g/L | residual sugar 0 g/L | service temperature 6°-8°C

An aerial photograph of a vast vineyard in the Dolomites region of Italy. The terraced vineyards are interspersed with dense forests of evergreen and deciduous trees. In the background, majestic mountain peaks are visible under a clear blue sky. A small stone building is situated on a hill to the left, and a church with a bell tower is visible in the lower right.

LE ZITELLE
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