

it has become a fixture in the ranges of a growing number of wineries – some of which are developing a cult following.

Col fondo wines were excluded from the original DOCG, but the style has been rehabilitated in the latest update under the name 'sui lieviti'. If credit had to go to a single producer for this resurgence, it would have to be **Casa Coste Piane** (www.casacostepiane.it), where the charismatic winemaker Loris Follador dedicates virtually his entire production to it.

The other top-quality estate committed almost exclusively to sui lieviti is **Cà dei Zago** (www.cadeizago.it), where brother and sister Christian and Marika Zanatta turned their backs on their conventional oenological training to espouse an artisan winemaking style, and this year underlined their commitment to it with the new 2019 vintage single-vineyard Vigneto Mariarosa.

In the 10 years since the game-changing DOCG of 2009, Prosecco Superiore producers have risen to the challenge of demonstrating

that not all Prosecco is the same, and the demonstration lies in the glass. It is not just that the wines from the hills of Conegliano-Valdobbiadene are better than they were a decade ago. Prosecco Superiore today has personality – or, rather, personalities.

These are the expressions of terroir, but they also express the talent and commitment of the growers and winemakers in this unique corner of the Veneto. **D**

Above: Cà dei Zago



Photograph: www.cadeizago.it

Setting the sparkling standard: Baudains' 12 top Proseccos to try

① Bortolomiol, 70th Anniversary Rive di Santo Stefano Brut Nature, Valdobbiadene Superiore 2017 97
£28.55 Tannico

To underline the uniqueness of this limited-edition release, the wine was sourced from a rive which has not appeared in the Bortolomiol range before as a single-site selection: the highly prestigious Santo Stefano. The nose is delicately floral with notes of Williams pear, lemon rind and an enticing saline nuance in the background. On the palate it is intense and succulent, with the super-refined texture that comes from long secondary fermentation. **Drink 2021-2022 Alcohol 12%**

② Silvano Follador, Extra Brut, Valdobbiadene Superiore 2019 96

N/A UK www.silvanofollador.it
Silvano Follador declines to define himself as a natural winemaker, but he ferments with indigenous yeasts and has

long since stopped using any form of additives beyond microdoses of sulphites. His wines are subtle but they have great clarity and vibrancy. This 2019 has a striking freshness on the nose with zippy citrus and herbal notes, while on the palate there is a crisp, lean intensity and a purity which is the statement of the winemaker's intent. **Drink 2021-2022 Alc 11%**

③ Sorelle Bronca, Particella 68 Brut, Valdobbiadene Superiore 2019 96

£20.23 Tannico
Sorelle Bronca produces two equally remarkable single-vineyard selections: the Particella 232 Extra Brut takes its structure and terse intensity from the clay soils and 300m elevation; Particella 68 Brut gets its complexity and finesse from a warmer location with calcareous soils. It's almost impossible to choose between them, but the latter takes it by a short head in this vintage. White

blossom and wild herbs on the nose lead to an intense and juicy palate with a super-fine texture and a finish of crab apples and lime. **Drink 2021-2022 Alc 11%**

④ Bele Casel, Vecchie Uve Extra Brut, Asolo Superiore 2017 95

N/A UK www.belecasel.com
The 'Vecchie Uve' are five traditional and frequently neglected grape varieties which organic producer Bele Casel uses for this unique cuvée. Unfiltered and without added sulphites, the wine re-ferments and ages on the lees for a total of 15 months, then rests in the bottle before release. The nose has a distinctive sur-lie character with subtle notes of mint, lime and green apple. On the palate it is firmly structured and uncompromising with great depth and length. To appreciate its personality to the full, drink at 10°-12°C. **Drink 2021-2023 Alc 11%**

⑤ Masottina, RDO Brut, Conegliano Valdobbiadene Superiore 2019 95

N/A UK www.masottina.it
Masottina is the biggest owner in Conegliano's Rive di Ogliaio, from which ➤

