



CONCA d'ORO
1868

In the lush hills of Conegliano Valdobbiadene, nestled on the historic Strada del Prosecco, lies Fattoria Conca D'Oro. This winery, steeped in generational tradition, passionately guides each stage of production, from vine tending to distribution, with deep respect for regional wine-making traditions. As a leading producer in the Rive Cru of Prosecco, Conca D'Oro showcases Prosecco's potential with their wines, cultivated at altitudes of 400 - 500 meters, exhibiting impressive acidity, pure fruit notes, and immaculate balance. The Prosecco Superiore Brut, with its fine perlage, marries a mature yet vibrant bouquet of green apple, grapefruit, and banana, all cascading into an elegant structure that's harmonious and dry, free of any sharp edges.

Region & Classification

|country| Italy

|region| Veneto

|sub-region| Prosecco Superiore

|production area| Conegliano Valdobbiadene

|classification| DOCG

Wine Data

|varietal| 100% Glera

|alcohol| 11.5%

|pH| 3.20

|acidity| 6 g/L

|residual sugar| 10-12 g/L



Terroir & Cultivation

|soil| Marl

|exposure| Northeast

|elevation| 300m—500m

|farming practices| Organic farming practices

|harvesting| By hand in September

|age of vines| 15—35 years

|yield| 120 quintals per hectare

Vinification & Aging

|fermentation| Controlled temperature in stainless steel tanks using selected yeasts and the Charmat method.

|production| 200,000 bottles

