



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 Rose Brut 'd'Ose', with a persistent, fine perlage, offers a ripe, fruity bouquet of apple and red fruits, leading into a structured, sapid palate expertly balanced with just the right touch of acidity.

Region & Classification

|country| Italy

|region| Veneto

|sub-region| Prosecco

|production area| Conegliano Valdobbiadene

|classification| DOC

Wine Data

|varietal(s)| 85% Glera, 15% Pinot Nero

|alcohol| 11.5%

|pH| 3.20

|acidity| 6 g/L

|residual sugar| 8 g/L

Terroir & Cultivation

|soil| Flat, Clayey and partly stony

|exposure| Southwest

|elevation| 100m

|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 fermentation in stainless steel tanks using selected yeasts with the Charmat method.

|production| 300,000 bottles

