



Why we do produce only “Valdobbiadene Docg” wines in 10 steps

Strong territorial identification

Col Vétoraz cultivates and collects only grapes from the Conegliano Valdobbiadene foothills.

Vocated land

The soils of the Conegliano Valdobbiadene foothills were formed in the tertiary era, the Miocene period. They are limestone-siliceous soils rich in skeleton, ideal for obtaining elegance and flavor.

Ideal microclimate

The proximity of the mountain, which protects the entire foothills from the cold northern winds, during the summer favors a strong daytime temperature range at night, a fundamental condition for respecting the aromatic expression and for preserving the acid balance.

Harvesting and vinification of a quantity of grapes much greater (30-35% more) than the company's need

This allows us to select only the best grapes that can express the quality required by the Col Vétoraz standard.

Grapes harvested strictly by hand

Only the manual harvest can guarantee the integrity of the fruit and respect for the plant. Mechanical harvesting instead causes deep wounds, compromising the health and strength of the vine.

Selection by zoning

Col Vétoraz was structured to be able to vinify the grapes of each vineyard separately. This allows to evaluate the real potential of each single batch, before the creation of the big cuvées.

Creation of large cuvées

After vinification and an appropriate rest period, each single batch is carefully evaluated. Only batches that express the quality required by the Col Vétoraz standard will be used for the creation of big cuvées, which must guarantee the entire vintage production of each type of Col Vétoraz Valdobbiadene DOCG wine.

Wines without glue

Col Vétoraz wines do not undergo any treatment, not even clarifying. This guarantees the maintenance of the aromatic and structural integrity of the starting fruit, developing a natural roundness index and an enveloping and creamy carbon expression.

Goal pleasantness

In Col Vétoraz every single action is aimed at achieving balance, harmony and elegance. These characteristics, combined together, represent the key to pleasantness.

We only produce DOCG

Col Vétoraz produces exclusively Valdobbiadene DOCG and Cartizze DOCG wines, the only expressions of its roots.

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