



KERMIT LYNCH WINE MERCHANT

GREGOLETTO

Country: Italy

Region: Veneto

Appellation(s): Prosecco DOC Treviso, Colli Trevigiani

Producer: Luigi Gregoletto

Founded: 1600

Annual Production: 15,000 cases

Farming: Traditional

Website: www.gregoletto.com



The Gregoletto family name can be found in historical archives dating from the late 16th, early 17th century, as *viticoltori* in the hills of Premaor di Miane, near Valdobbiadene. When driving through this area today, the true heart of what is now the Prosecco DOCG, one is struck by the primitive nature of these hills. Gazing up at the steep, rustic ravines covered in wooden stakes and head-trained vines, you instantly are aware that this area of the world has changed very, very little over the centuries—viticulturally speaking.

The Gregoletto family has two real specialties: semi-sparkling wine made *sui lieviti* or on its lees (also known as *col fondo*), and still wine made from grapes most commonly used to make sparkling wine. They are among the very last growers in the Veneto to cultivate the indigenous Verdiso grape, making magnificent *tranquillo* and *sui lieviti* bottlings from it. They also make Prosecco in all of its forms: still, demi-sec, semi-sparkling, and *metodo classico*.

All of the family's work from the vines to the bottling is done by hand—artisanally, carefully, and patiently—based on oral traditions passed down over the centuries. Many of their secrets are closely guarded. The *sui lieviti* bottlings represent the history of this region before the Champagne method was invented. Secondary fermentation takes place in bottle slowly and a fine sediment forms in the bottom of the bottle—by carefully pouring the wine you can easily leave the sediment in the bottle. The Gregolettos recommend using the small amount of wine with this *fondo* or remaining deposit for making risotto! Rest assured, it is also perfectly safe to drink.

The Gregoletto family's wines are incredibly pure, refreshing, and elegant and can be enjoyed effortlessly. They provide instant pleasure.

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Prosecco DOC Treviso <i>Sui Lieviti</i>	Glera	20 years average	Sandstone, marl	18 ha total
Colli Trevigiani Verdiso IGT	Verdiso	20 years average	Sandstone, marl	18 ha total
Colli Trevigiani Manzoni Bianco IGT	Manzoni Bianco	25 years average	Sandstone, marl	18 ha total

* "ha"=hectares; one hectare equals roughly two and a half acres



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GREGOLETTO (continued)

VITICULTURE / VINIFICATION

- Hand-harvested
- Natural fermentation in stainless steel tanks
- Aging in stainless steel on fine lees for 3 to 5 months

Prosecco DOC Treviso *Sui Lieviti*:

- Hillside vineyards in Premaor, Miane, Refrontolo, and Rua Feletto (within the DOCG Conegliano - Valdobbiadene)
- Wine is not labeled as a DOCG because the Gregolettos choose to use a crown cap, which is not permitted, although they find it is by far the best closure for producing this style of wine with a secondary fermentation in bottle.
- Primary fermentation in stainless steel, then bottled by hand along with a small amount of natural liqueur made from their own grapes that triggers fermentation in bottle.
- The secondary fermentation continues in bottle over an indeterminable amount of time, in fact each bottle is slightly different. *Vino vivente!* Living wine!
- Aged in bottle for 60 days before release

Colli Trevigiani Verdiso IGT:

- Verdiso is a native grape variety to the foothills of Treviso and was first documented in the area more than 200 years ago
- Hillside vineyards in Premaor and Miane

Colli Trevigiani Manzoni Bianco IGT:

- Manzoni Bianco is a hybrid of Pinot Blanc and Riesling
- Fermented in stainless steel tank
- No malolactic fermentation
- Aged in stainless steel tank on fine lees for 8 months