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a
duca di dolle

Our collection

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duca di dolle

THE ESTATE

Duca di Dolle Estate, an oasis of peace and nature immersed in the green wood and in the silence of the vineyards, is located in Rolle di Cison di Valmarino, in the heart of the Prosecco Superiore production area.

The Estate is composed of 75 hectares, of which 15 are dedicated to vineyards.

The remaining 60 hectares are covered by orchards, sweet paths, a green wood and a small lake. Many out-of-the-way paradise bits to discover, while enjoying the peaceful, luxuriant nature.

Duca di Dolle vineyards, cultivated with natural farming, are situated in an area which is particularly suitable for Prosecco production, inside the ancient Estate that includes an historical monastery, now transformed in a charming Relais.

The vineyards, here called "Rive", are located in the hills at about 300 meters a.s.l. in Rolle (first Italian village to be appointed FAI – Italian Environment Fund location for landscape preservation).

Thanks to the chemically well-balanced soil, the constant humidity and the dry and airy climate, it's the perfect location for growing high quality grapes, minimizing the use of chemical products.

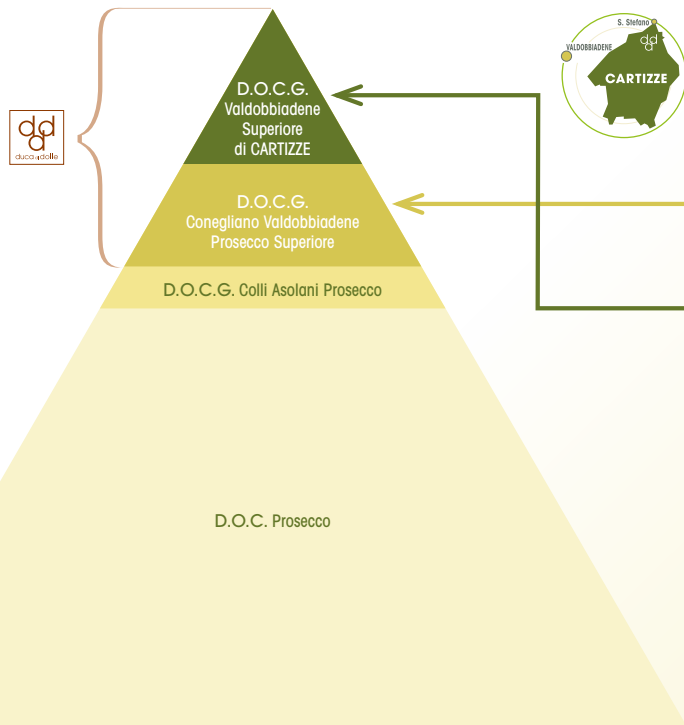
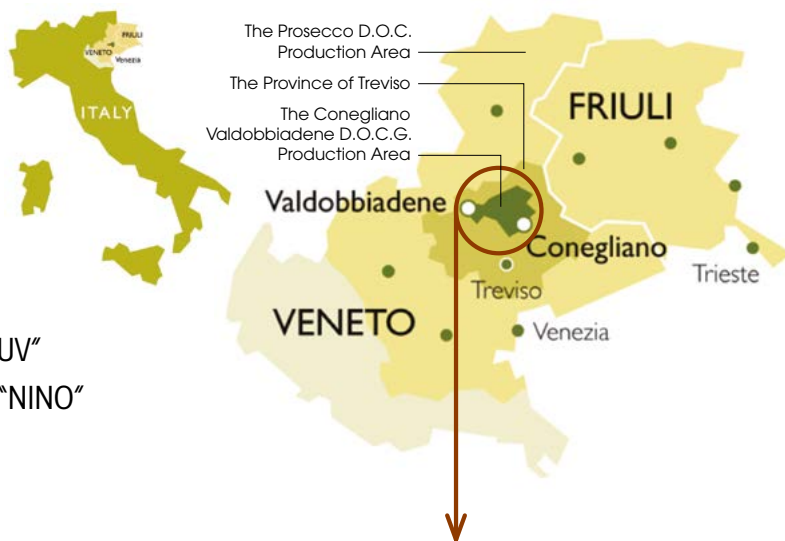


OUR PROSECCO

CONEGLIANO VALDOBBIADENE D.O.C.G.

Denominazione di Origine Controllata e Garantita
(Controlled and Guaranteed Denomination of Origin)

- Prosecco Superiore Extra Dry "EXD"
- Prosecco Superiore Brut "BRT"
- Prosecco Superiore Brut "Rive di Rolle" Cuvée "CUV"
- Prosecco Vino Frizzante (Re-fermented in bottle) "NINO"
- Prosecco Superiore di Cartizze Brut "ZERO"
- Prosecco Superiore di Cartizze Extra Dry "DDD"



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Conegliano Valdobbiadene Prosecco Superiore D.O.C.G. - “EXD” Spumante Extra Dry

Appearance: Strong straw yellow with marked greenish nuances, a very fine perlage with good persistence.

Nose: Medium intensity and elevated subtlety with marked sensations of bread crust and ripe fruit, apple, Williams’ pear, light floral notes of acacia and wisteria.

Palate: A slightly dry sparkling wine, with a good structure and flavour, average persistence with acidic expressions and a saline finish.

<i>Grape varieties:</i>	85% Glera, 5% Verdiso, 10% Perera
<i>Vines age:</i>	From 25 to 30 years
<i>Vineyard exposure:</i>	South
<i>Vine training system:</i>	Double-arched cane training
<i>Harvest time:</i>	End of September
<i>Harvest:</i>	Hand picking with immediate transport of grapes to the winery with refrigerated vehicles at controlled temp. (8-10 °C)
<i>Alcohol:</i>	11,5 % Vol.
<i>Residual sugar:</i>	16 g/l
<i>Total acidity:</i>	5,5 g/l
<i>Dry extract:</i>	17,5 g/l

Serving: Serve in a large tulip crystal glass with tightening edge at 6-8 °C.

Serving suggestions: The perfect harmony between sugary softness and acidity permits pairing with recipes with a balance of sweet and savoury without the risk of imperfections.

How to label the wine in “The Wine List”: “Duca di Dolle” - Conegliano Valdobbiadene Prosecco Superiore D.O.C.G. - “EXD” - Spumante Extra Dry (Controlled and Guaranteed Denomination of Origin)
Rolle di Cison di Valmarino (Treviso) Italy EU.

Total production: 30.000 bottles/year.



Conegliano Valdobbiadene Prosecco Superiore D.O.C.G. - **“BRT” Spumante Brut**

Appearance: Strong straw yellow with marked greenish nuances, a very fine perlage with good persistence.

Nose: Medium intensity and elevated subtlety with marked sensations of bread crust and ripe fruit, apple, Williams’ pear, light floral notes of acacia and wisteria.

Palate: Meagre, slightly rough, dry, with good structure, moderate length, acidulous with a salty finish.

<i>Grape varieties:</i>	<i>90% Glera, 5% Verdiso, 5% Perera</i>
<i>Vines age:</i>	<i>From 25 to 30 years</i>
<i>Vineyard exposure:</i>	<i>South</i>
<i>Vine training system:</i>	<i>Double-arched cane training</i>
<i>Harvest time:</i>	<i>End of September</i>
<i>Harvest:</i>	<i>Hand picking with immediate transport of grapes to the winery with refrigerated vehicles at controlled temp. (8-10 °C)</i>
<i>Alcohol:</i>	<i>11,5 % Vol.</i>
<i>Residual sugar:</i>	<i>8 g/l</i>
<i>Total acidity:</i>	<i>5,5 g/l</i>
<i>Dry extract:</i>	<i>19 g/l</i>

Serving: Serve in a large tulip crystal glass with tightening edge at 6-8 °C.

Serving suggestions: With its marked personality it is a worthy accompaniment to fine fish and white meat, as well as particular pasta dishes.

How to label the wine in “The Wine List”: “Duca di Dolle” - Conegliano Valdobbiadene Prosecco Superiore D.O.C.G. - “BRT” - Spumante Brut (Controlled and Guaranteed Denomination of Origin)
Rolle di Cison di Valmarino (Treviso) Italy EU.

Total production: 30.000 bottles/year.

duca di dolle



Conegliano Valdobbiadene Prosecco Superiore D.O.C.G. - Rive di Rolle "CUV" Spumante Brut Cuvée

In the local Valdobbiadene dialect, "riva" means a single, specific vineyard located on the hills, often on a steep slope. Duca di Dolle Spumante Brut "Rive di Rolle" Cuvée is made with Glera grapes cultivated in a single vineyard, with over 50-years-old plants. Thanks to the particular composition of soil and the favorable exposure, this "riva" continues to produce a small but high-quality crop of fruit. A real Cru produced in limited and numbered quantity.

Appearance: A clear, bright wine, straw-yellow in colour, with a very fine and persistent perlage even after many minutes in the glass.

Nose: Intense, agreeable bouquet with typical flower and citrus fruit sensations and a characteristic hint of green apple.

Palate: Well balanced between sweetness and roundness, acidulous in the mouth with slightly bitter aftertaste.

<i>Grape varieties:</i>	<i>100% Glera</i>
<i>Vines age:</i>	<i>Over 50-years-old plants</i>
<i>Vineyard exposure:</i>	<i>South</i>
<i>Vine training system:</i>	<i>Double-arched cane training</i>
<i>Harvest time:</i>	<i>End of September</i>
<i>Harvest:</i>	<i>Hand picking with immediate transport of grapes to the winery with refrigerated vehicles at controlled temp. (8-10 °C)</i>
<i>Alcohol:</i>	<i>11,5 % Vol.</i>
<i>Residual sugar:</i>	<i>5 g/l</i>
<i>Total acidity:</i>	<i>5,5 g/l</i>
<i>Dry extract:</i>	<i>20 g/l</i>

Serving: Serve in a large tulip crystal glass with tightening edge at 7 °C.

Serving suggestions: Perfect as an aperitif and with fish and vegetable appetisers, raw and lightly-spiced cured meats, and simple pasta dishes and main courses.

How to label the wine in "The Wine List": "Duca di Dolle" - Conegliano Valdobbiadene Prosecco Superiore D.O.C.G. - "CUV" - Spumante Brut "Rive di Rolle" Cuvée (Controlled and Guaranteed Denomination of Origin) Rolle di Cison di Valmarino (Treviso) Italy EU.

Total production: 7.000 bottles/year.



Conegliano Valdobbiadene Prosecco D.O.C.G. Frizzante Wine “NINO” Re-fermented in bottle

Nino is obtained with the grapes cultivated in our Rolle Estate, with no addition of sugar and Sulphur dioxide, and re-fermented in bottle on his own yeasts for several months, until the following harvesting.

It represents the “family wine”, the more authentic and natural expression of Prosecco.

Appearance: Straw-yellow and green with a characteristically visible haziness resulting from its re-fermentation in the bottle.

Nose: An intense fragrance of bread crust and lively floral and citrus notes.

Palate: Fresh, dry, easy to drink and with a positive intensity, with marked sensations of yeast.

<i>Grape varieties:</i>	<i>85% Glera, 10% Verdiso, 5% Perera</i>
<i>Vines age:</i>	<i>From 35 to 40 years</i>
<i>Vineyard exposure:</i>	<i>South</i>
<i>Vine training system:</i>	<i>Double-arched cane training</i>
<i>Harvest time:</i>	<i>End of September</i>
<i>Harvest:</i>	<i>Hand picking with immediate transport of grapes to the winery with refrigerated vehicles at controlled temp. (8-10 °C)</i>
<i>Alcohol:</i>	<i>11 % Vol.</i>
<i>Residual sugar:</i>	<i>0 g/l</i>
<i>Total acidity:</i>	<i>5 g/l</i>
<i>Dry extract:</i>	<i>15 g/l</i>

Serving: Serve at a temperature of 8 °C, best decanted to eliminate the yeast deposited in the lower part of the bottle.

Serving suggestions: Ideal with mature cheeses, cured meats and salamis, as well as an accompaniment for entire meals of fish and shellfish. It pairs very easily with white meats and game fowl typical of the foothills of Treviso.

How to label the wine in “The Wine List”: “Duca di Dolle” - Conegliano Valdobbiadene Prosecco D.O.C.G. Frizzante Wine - “NINO” - Re-fermented in bottle (Controlled and Guaranteed Denomination of Origin) Rolle di Cison di Valmarino (Treviso) Italy EU.

Total production: 10.000 bottles/year.



Conegliano Valdobbiadene Prosecco Superiore di **Cartizze** D.O.C.G. - “ **ZERO**” Spumante Brut.

Duca di Dolle Superiore di Cartizze is produced with Glera grapes cultivated in one single hectare in Santo Stefano di Valdobbiadene, with low-impact and natural methods, according to Duca di Dolle philosophy.

A really unconventional Cartizze: usually this wine is produced in the Dry version, while Duca di Dolle decided to preserve as best as possible the purity of Glera grape reducing to the minimum the residual sugar, and obtaining a Cartizze Brut which represents the essence of Prosecco.

Appearance: Clear and bright wine, pale yellow coloured with greenish glints, fine and persistent perlage.

Nose: Strong and agreeable bouquet with flowery notes, enriched by the typical hints of citrus fruit, green apple and acacia flowers.

Palate: Harmonious and balanced, with excellent sapidity; creamy and velvety in mouth. Long lasting flavour with notes of acacia and green apple.

<i>Grape varieties:</i>	<i>100% Glera</i>
<i>Production area:</i>	<i>Santo Stefano di Valdobbiadene (Treviso) Italy</i>
<i>Vines age:</i>	<i>Over 50-years-old plants</i>
<i>Vineyard exposure:</i>	<i>South/South East</i>
<i>Vine training system:</i>	<i>Double-arched cane training</i>
<i>Harvest time:</i>	<i>End of September</i>
<i>Harvest:</i>	<i>Hand picking with immediate transport of grapes to the winery with refrigerated vehicles at controlled temp. (8-10 °C)</i>
<i>Alcohol:</i>	<i>11,5 % Vol.</i>
<i>Residual sugar:</i>	<i>5 g/l</i>
<i>Total acidity:</i>	<i>5,5 g/l</i>
<i>Dry extract:</i>	<i>16 g/l</i>

Serving: Serve in a large tulip crystal glass with inward-curved rim at 7 °C.

Serving suggestions: Perfect as an aperitif, its unique personality goes well with raw fish courses, first and second courses with delicate fish and white meats.

How to label the wine in “The Wine List”: “Duca di Dolle” - Conegliano Valdobbiadene Prosecco Superiore di Cartizze D.O.C.G. - “ZERO” - Spumante Brut (Controlled and Guaranteed Denomination of Origin) Rolle di Cison di Valmarino (Treviso) Italy EU.

Total production: 5.000 bottles/year.



Conegliano Valdobbiadene Prosecco Superiore di **Cartizze** D.O.C.G. - **“DDD” Spumante Extra Dry.**

Duca di Dolle Superiore di Cartizze “DDD” Extra Dry is exclusively made with Glera grapes from a hectare of the company vineyard in Santo Stefano di Valdobbiadene (Treviso) Italy.

An intensely pleasant and fragrant sparkling wine, which joins the Cartizze Brut “Zero” as the higher end of the range.

Appearance: An intense straw-yellow with marked greenish nuances.

Nose: Broad and inviting aroma, with intense floral, rose especially, and fruity notes, including pear, apple, apricot and ripe citrus.

Palate: Pleasant, with excellent sapidity with an aftertaste of bread crust and the mineral note typical of moraine soil.

<i>Grape varieties:</i>	100% Glera
<i>Production area:</i>	Santo Stefano di Valdobbiadene (Treviso) Italy
<i>Vines age:</i>	Over 70 years old
<i>Vineyard exposure:</i>	South/South East
<i>Vine training system:</i>	Double-arched cane training
<i>Harvest time:</i>	End of September
<i>Harvest:</i>	Hand picking with immediate transport of grapes to the winery with refrigerated vehicles at controlled temp. (8-10 °C)
<i>Alcohol:</i>	11,5 % Vol.
<i>Residual sugar:</i>	16 g/l
<i>Total acidity:</i>	6 g/l
<i>Dry extract:</i>	18 g/l

Serving: Serve in a large tulip crystal glass with inward-curved rim at 7 °C.

Serving suggestions: Its pleasant intense flavour harmoniously accompanies focaccia and leavened foods, fish appetizers, light pasta dishes, main courses of fish and white meats. Perfect with desserts, particularly fruit based, although the positive acidulous content also leaves room for relatively light creams.

How to label the wine in “The Wine List”: “Duca di Dolle” - Conegliano Valdobbiadene Prosecco Superiore di Cartizze D.O.C.G. - “DDD” - Spumante Extra Dry (Controlled and Guaranteed Denomination of Origin) Rolle di Cison di Valmarino (Treviso) Italy EU.

Total production: 5.000 bottles/year.



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THE INTERNAL PROTOCOL

Respect for humanity, respect for nature and above all the will to be engaged with our future: these are the principles that lead Duca Di Dolle's organic farming.

The main goal of the Company Property is the natural managing of Estate and vineyards, from which Conegliano Valdobbiadene Prosecco Superiore Docg is produced. The Organic Protocol, strongly supported by the owners until 2013, has proved to be unsuitable for the special soil and climate of the Estate's vineyards, particularly in such a difficult year as 2014. It also gives little flexibility in terms of managing vineyards of different ages, altitudes and exposure with a variety of different problems. The use of some substances permitted by the Organic Regulations, such as copper, threatened to make some portions of the vineyard infertile.

The inability to "customise" the plant care based on the specific needs of each particle has led the Property, always focused on research and development, to identify an internal protocol with the most advanced solutions to improve the conditions of the vines as well as the environmental management. To this end, from the 2014 harvest Duca di Dolle has left Organic Farming protocol to subscribe the Internal Protocol NS0 (Natural, Sustainable and with Zero residual), carefully studied to grant the naturalness of its wine and a land managing even more respectful of environment and human beings. To reach this goal, Duca di Dolle launched a series of partnerships with renowned Universities and Research Centres, oenology schools, oenologists and agronomists, to create internal regulations that would guarantee, through experimental techniques and innovative technologies, the best care of the vineyard, while at the same time minimising the residue of chemical substances in the wine and the environment.



WINE-MAKING

It's the step that determines the features, longevity and stability of wines.

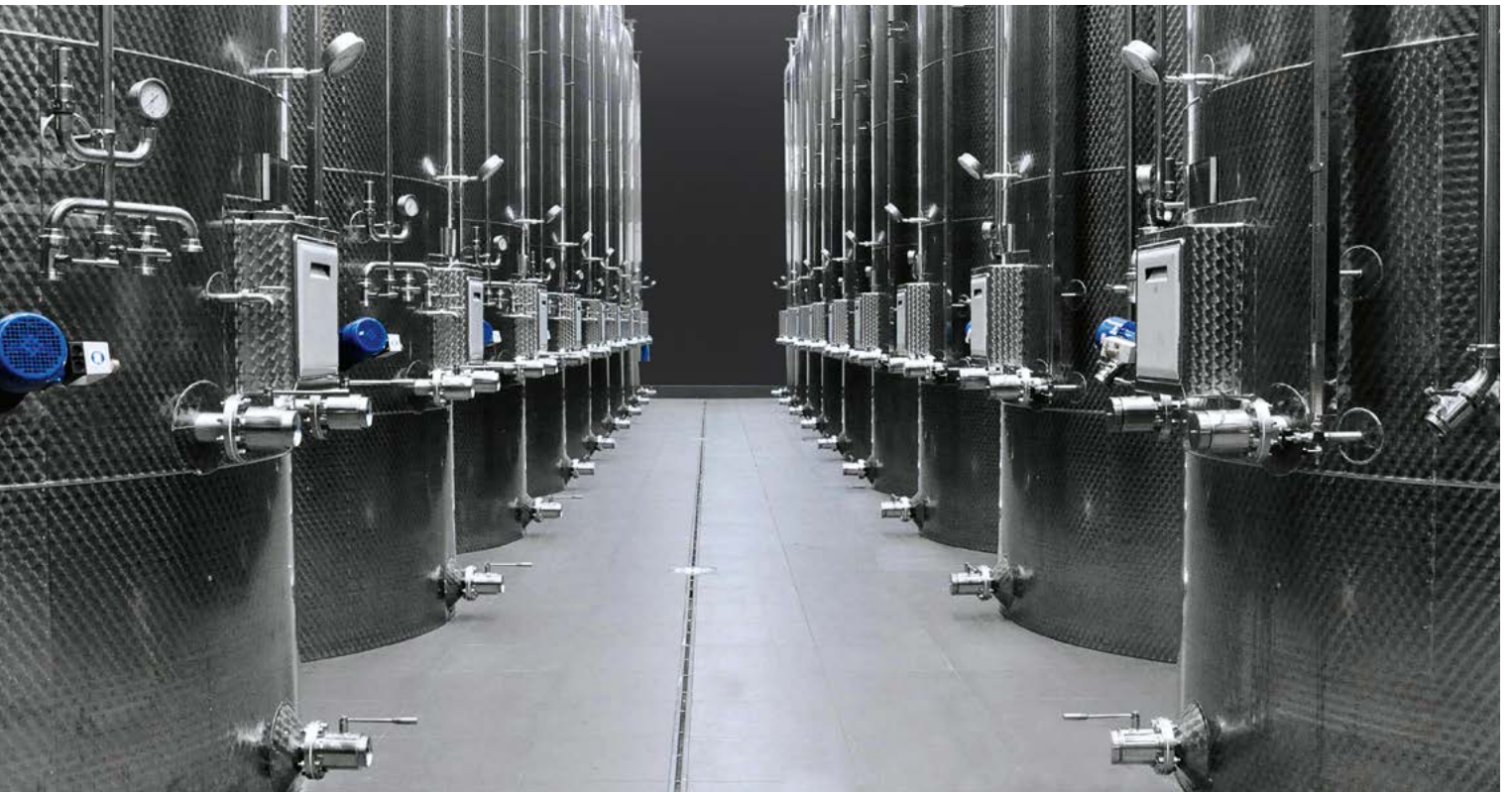
Duca di Dolle's purposes are very simple: minimum manufacturing, maximum selection.

Harvest time is decided on the basis of the results of grapes monitoring and on the climate situation in the harvesting period. Picked up by hand, grapes are carefully selected and subdivided according to their quality, then they are immediately taken to the winery in refrigerated vehicles at 8/10 °C, in order to preserve the grape integrity and to avoid anomalous fermentations with negative effects on the wine. Very soft grape pressing is followed by a 24-hour maceration at low temperature (crio-maceration) that helps to extract the primary flavours of grapes and to obtain a more intense-flavoured, fruity nectar. A slow first fermentation of wine is followed by one month of natural re-fermentation and further two months of refining over the so-called "noble yeasts".

In this phase our wines gain the typical perlage, and elegance and longevity are improved.

During all these phases the wine quality is continuously controlled, to best monitor the evolution of the new wine reducing human intervention.

Duca Di Dolle's filtration and bottling technologies are delicate and modern, in order to preserve as much as possible the quality of raw materials.



*"...non hai bisogno d'essere nemmeno
un sogno, perché sei una cartolina
inviata dagli Dèi."*

*"...you don't even need to be
a dream, because you are a
postcard sent by the Gods."*

Andrea Zanzotto



www.ducadidollewinery.com



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OUR HOSPITALITY IN RELAIS

In Rolle, an out-of-the-way bit of the Treviso province...

There is a small paradise where it is still possible to appreciate the magic of silence.

A place where you can admire the green view of an uncontaminated landscape, so well-kept that it has been appointed FAI (Italian Ambient Fund) Point for the Landscape preservation.

Duca di Dolle Relais is the perfect place to have a break from everyday routine and enjoy a genuine relaxing holiday.

Day by day you can choose to make the most of the relax area with its swimming pool, sunbeds and sunshades; or you can take the bicycles at guests' disposal to discover the surrounding territory.

Moreover, you can enjoy a Duca Di Dolle Prosecco Superiore tasting, together with local delicacies (almost all organic products, grown up and prepared inside the Estate), or to book and take part in the Veneto typical kitchen courses organized by Duca di Dolle staff. A helpful and discreet staff who's always taking care of the guests' needs.

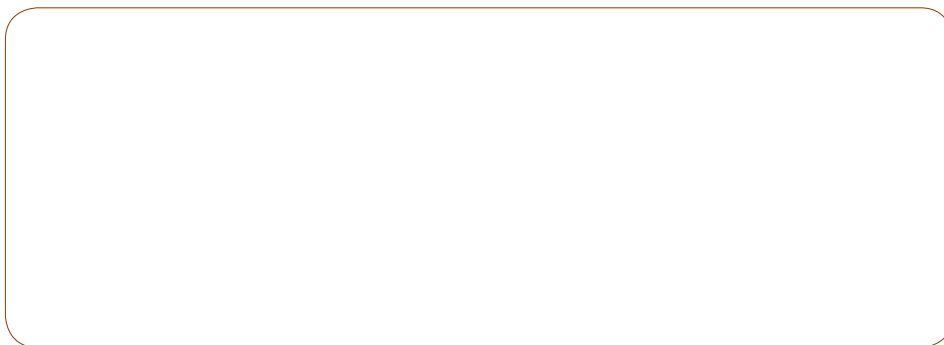
Whatever your wishes are, the Duca di Dolle Relais, charming farm holidays, is the place where the beauty of natural landscape and the fascination of historical architecture merge with the best Italian hospitality and local delicacies, to make you spend an unforgettable holiday experience.





www.ducadidolle.it





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