



The Company

The historic Bortolotti Winery of Valdobbiadene was established in 1947 by oenologist Umberto Bortolotti who, in typical pioneer spirit of post World war II Italy, chose to dedicate himself to his deep passion for the wine of his native region.

He was one of the original founders of the area's most important wine societies, including the Consortium for the Protection of Prosecco DOC, Confraternity of Prosecco, and National Prosecco Festival, or Forum for Italian Spumante.

The winery has continued as a family run business, and today is thriving under the passionate and innovative leadership of Umberto's son, Bruno.

A recent renovation of the entire complex has served to highlight the winery's traditional architecture while updating its characteristics to reflect the company's warm and elegant style. In 2004 the winery obtained certification as "Uni En Iso 9001:2000", further enhancing its ability to serve its clients.

As in the beginning, the company continues to emphatically support the protection and promotion of its regional wine Valdobbiadene Prosecco Superiore DOCG.

Quality of the Wines

The Bortolotti Winery does not actually own its vineyards, but years of experience have allowed first Umberto and then Bruno, together with their oenologist Enrico Baratto, to select a group of wine growers whose grapes meet their product's high standards.

Their passion for Prosecco, particularly in its sparkling version as Spumante, has driven them to create a product that best represents the combined characteristics of Valdobbiadene and Conegliano's Prosecco, i.e. a pleasant, delicate wine with aromatic and fruity overtones.

The annual production of Valdobbiadene Prosecco Superiore DOCG is around 575,000 bottles. Additionally, with the help of modern technology, their vast experience has enabled them to make more classic types of Spumante from grapes such as Pinot Bianco, Pinot Nero, Chardonnay, Lagrein and Nosiola.

Alongside their strong territorial commitment to Prosecco, they also look slightly beyond its local region, such as the area of Trento, to identify and acquire other wines to be used for making Spumante. Currently the winery's yearly production averages just over one million bottles, of which about 95% are of Spumante made using both the long and short Italian Charmat method.

CANTINE UMBERTO BORTOLOTTI s.r.l.

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