Winemaker: Salvatore Lovo
Generation: 2nd

Prosecco DOC Rose Brut Millesimato

Dynamic father/daughter winemaking team Salvatore and Silvia Lovo delightfully embody what we look for in our producer partners: a true dedication in the fields, innovation in the cellar, and a wondrous skill in making expressive, vibrant wines. Their artisanal Rose Brut boasts beautiful notes of lilac, raspberry, dried mint, and crushed gravel. The color is sunset-perfect - bright and delicate. Hard to imagine a more quaffable aperitif! Perfect with oysters, smoked salmon, and gourmet cheese.

WINEMAKER BIOGRAPHY

The father-daughter team of Salvatore and Silvia Lovo continue to shine bright as they expand their family's repertoire beyond Prosecco and Moscato. A short distance from Venice, they consistently take their cool climate wines in new directions that both surprise and impress.

ENOLOGIST

Salvatore Lovo and Andrea Senigallia

TASTING NOTES

Color	Delicate light pink
Nose	Red berries and blossoms
Palate	Fresh and crisp, with persistent perlage
Finish	Clean, refreshing, and persistent

VINEYARD & VINIFICATION

	12
Vineyard Location	Prosecco DOC, Veneto
Vineyard Size	17 ha
Varietals List	86% Glera 14% Pinot Noir
Farming Practices	Sustainably farmed, including dry-farmed; grapes picked by hand; vegan
Elevation	300 m
Soils	Clay and volcanic rock
Maturation Summary	In Steel for 3 months and Bottled for 1 month
In Steel	3 months
Alcohol	11.5 %
Acidity	6 g/liter
Residual Sugar	12.5 g/liter
Annual Production	18,000 bottles

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LOVO

An enologist himself, winemaker Salvatore Lovo long worked as a consultant in other areas of Italy, including Tuscany, the Marche, and Abruzzo. Today, alongside his daughter, Silvia, Salvatore focuses on historic varietals that help to define his own region in the hills near Padua. One of these is Fior d'Arancio, verily the estate's crown jewel. A rare clone of Moscato Giallo, Fior d'Arancio (trans. "orange blossom"), grows in a tiny zone of just a few square miles, and is famous for its stunning, citrus-driven aromatics. It's estimated that no more than a dozen estates here work with Colli Euganei Fior d'Arancio, and Salvatore's own family helped elevate its status to DOCG. Written records going back to the 1300s have traced Fior d'Arancio to the eastern Mediterranean, and old-timers still refer to it as Moscato Sirio (Syrian Moscato).

In addition to the 17 hectares of high-altitude vines that Salvatore Lovo owns, the winemaker also has long-term contracts with a number of local, organic-minded families who all farm tiny parcels of 1-3 hectares. In this way, he is able to produce both single estate wines and also pursue a series of other projects – including La Perlina Moscato – and partner with the likes of Andrea and Alberto Bocelli.

Rising up from the flat, expansive Po River Valley where so much of the Veneto's white wine is produced, the ancient Colli Euganei, or Euganean Hills, stand alone in a multitude of ways. Most notably, this green archipelago of hills has long been known for producing wines with pronounced acidic poise and aromatics. The mounts themselves emerged some 2 million years ago, as seawater receded around the site of great, underwater volcanoes. The resultant combination of volcanic and calcareous soils today invests the region's wines – even the reds – with a minerality, freshness and persistency that can't be repeated in the surrounding lowlands.

REGION

VENETO

Home to the iconic cities of Venice and Verona, Veneto is also Italy's second most prolific region in terms of wine production. Whites like Pinot Grigio and Prosecco, in particular, are made en masse in the lowlands proximate to the Adriatic. Beyond this, however, Veneto is also home to world-class estates and wines that couldn't be made anywhere else (not least of all the renowned Amarone della Valpolicella). From coastal flatlands to subalpine hills, a vast diversity of microclimates gives this wine region a unique edge. There are an impressive 28 DOCs and 14 DOCGs, with Prosecco, Pinot Grigio, Soave, and the red wines of Valpolicella all calling the Veneto home.

Beginning on the edge of Lake Garda, this NE region has 7 provinces: Belluno, Treviso, Venezia, Verona, Vicenze, Padova and Rovigo. Its northern boundary is protected from harsh weather conditions by the Dolomites, and cooler conditions in the north are well-suited to white varietals like Garganega (the main grape in Soave). In contrast, the warmer Adriatic coastal plains and river valleys near Lake Garda are where the renowned Valpolicella, Amarone, and Bardolino reds are produced.

It is believed that Veneto is one of the oldest wine-producing regions in the world, dating back to the bronze age. Its main port, Venice, has long served as a point of entry for new varietals, and departure for its products. Italy's very first school for oenology was founded in Conegliano in 1885, and today Europe's most important wine fair, VinItaly - with a draw of some 200,000 people - takes place each spring in Verona.

PROSECCO DOC

Like the Trevenezie designation, the Prosecco DOC transcends regional borders, in this case including a large swath of (central and NE) Veneto along with the whole of Friuli-Venezie Giulia. Named after the village of Prosecco outside Trieste, today Prosecco DOCs can come from 9 different provinces across the 2 different regions. (Gorizia, Pordenone, Trieste, and Udine in Friuli, or Belluno, Padua, Treviso, Venice, and Vicenza in the Veneto.) Across the board, wines must be made using at least 85% Glera – the grape also informally known as Prosecco – with grapes such as Chardonnay, Pinot Bianco and Pinot Grigio also permitted. These additions, along with specific terroir, can certainly change the character of Prosecco, but generally speaking one can expect notes of crisp apple and pear, along with jasmine and acacia blossoms on both nose and palate. With riper fruit, peach and melon also sometimes enter the equation. Aromatics are enhanced by the (largely) cool, subalpine clime, soils rich in calcium carbonates, and also by vine training techniques; pruning with the Guyot system (or double-arched cane), for example, can also help in the production of aromatic fruit.

With the establishment of the DOC in 2009, the guidelines for making Prosecco finally firmed up after decades of IGT fluidity. Yields were officially lowered, leading to a rise in quality, along with an increased focus on terroir. Today, the appellation is actually smaller than Champagne in terms of hectares (23,000 vs. 34,000), although it produces 20-25% more wine. (In recent years, the Prosecco DOC has exceeded 450 million bottles.) Sparkling and semi-sparkling wines account for an amazing 99% of the zone's total production, with still wines eking out an existence at just 1%!