



KERMIT LYNCH WINE MERCHANT

GREGOLETTO

Country: Italy

Region: Veneto

Appellation(s): Prosecco Treviso, Colli Trevigiani
IGT

Producer: Gregoletto family

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 Superiore Conegliano Valdobbiadene DOCG, the primitive nature of these hills is striking. Gazing up at the steep, rustic ravines covered in wooden stakes and head-trained vines, it is clear 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*.

Until his passing in 2021, Luigi Gregoletto managed the farm, recording more than seventy harvests in his impressive career. Today, his family carries on the tradition. All of the Gregolettos' 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, or gently agitate it for a hazier pour. The Gregolettos recommend using the bottle's final splash with its deposit as the secret ingredient for a risotto!

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



KERMIT LYNCH WINE MERCHANT

GREGOLETTO (continued)

| <u>Wine</u> | <u>Blend</u> | <u>Vine Age</u> | <u>Soil Type</u> | <u>Vineyard Area*</u> |
|--|----------------|------------------|------------------|-----------------------|
| Prosecco Treviso <i>Sui Lieviti</i> | Glera | 20 years average | Sandstone, marl | 18 ha total |
| Colli Trevigiani Verdiso <i>frizzante</i> “Sui Lievi Erti” | Verdiso | 20 years average | Sandstone, marl | 18 ha total |
| Colli Trevigiani Verdiso | Verdiso | 20 years average | Sandstone, marl | 18 ha total |
| Colli Trevigiani Manzoni Bianco | Manzoni Bianco | 25 years average | Sandstone, marl | 18 ha total |
| Colli Trevigiani Merlot | Merlot | 30 years average | Sandstone, marl | 18 ha total |

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

VITICULTURE / VINIFICATION

- Grapes are hand-harvested
- Fermented with indigenous yeasts
- Whites fermented in stainless steel tanks
- Whites do not undergo malolactic fermentation

Prosecco 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
- Aged in stainless steel for six months on fine lees, then bottled by hand along with a small amount of natural liqueur made from their own grapes that triggers secondary fermentation in bottle

Colli Trevigiani Verdiso *frizzante* “Sui Lievi Erti”

- Aged in stainless steel for six months on fine lees, then bottled by hand along with a small amount of natural liqueur made from their own grapes that triggers secondary fermentation in bottle
- Crown cap closure
- “Sui Lievi Erti” means “on gentle slopes,” and is a homonym for “sui lieviti” meaning “on the lees”—an indication the wine undergoes its second fermentation in bottle. Only their Prosecco is allowed this mention on the label, so they instead use a play on words for the Verdiso *frizzante*.



KERMIT LYNCH WINE MERCHANT

GREGOLETTO (continued)

Colli Trevigiani Verdiso

- 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

- Manzoni Bianco is a hybrid of Pinot Blanc and Riesling
- Aged in stainless steel tank on fine lees for 8 months

Colli Trevigiani Merlot

- Fermented in cement tank for 3 weeks with pumpovers and pounchdowns
- Aged one year in *botte grande* (large cask)