



MEROTTO

AZIENDA AGRICOLA







The religion of the land

To make good wine you need to know the land from which it comes and the sky above. These words embody the philosophy which has been handed down for generations in the Merotto household. Within the complex and fascinating world of wine, the enduring ancestral link between nature and man demonstrates the full extent of its power to evoke and inspire through the culture of hillside viticulture. The steepness of slopes where

the vineyards are located means only manual work is possible, a craft handed down across the generations like an authentic religion of the earth, in which respect, sacrifice and dedication represent the authentic and deeply-felt values of traditional farming knowledge. These qualities can be recognised in Graziano Merotto and the abiding values that have guided him during his long history as a passionate winegrower.



A story of hard work and passion

Graziano Merotto's estate is located in Col San Martino, an area whose vocation is the production of Valdobbiadene DOCG. Here grapes have been ripening on the hills for over 2000 years and the love for the land flows in the veins of the winemakers just as the sap flows through the vines themselves. Graziano Merotto is a true winemaker. In fact, he has personally tended his vines by hand for

over fifty years, following a tradition steeped in history and knowledge; Graziano has an uncanny natural talent for “**feeling**” **the earth** and its powers, of perceiving the development of the vineyard and the maturation of the grapes each season. These qualities represent the essence of Graziano's fifty-year professional career and his **instinctive vocation** to transform grapes into wine.



OUR WINES

Signature Wines

Valdobbiadene DOCG

Still Wines

VALDOBBIADENE

PROSECCO SUPERIORE DOCG

Cuvée del Fondatore Graziano Merotto

Valdobbiadene Prosecco Superiore DOCG
Rive di Col San Martino - Brut - Millesimato

TECHNICAL CHARACTERISTICS

Varieties: 100% Glera.

Wine making technique: on-skin maceration and soft pressing; the must obtained is placed directly in an autoclave for about 60 days, after which the wine rests for about 120 days on its own yeasts.

Alcohol: 11,5%

Sugar residue: 6,9 g/l

Pressure at 20° C: 5 bar

IDENTITY CARD

Production area: Col San Martino

Vineyard location: land registry plots 86 – 121 – 606 - 436

Average altitude: 230 m asl

Bottles produced: 33.000 approx.

Magnums produced: 670 approx.

Jeroboams produced: 10

SENSORY CHARACTERISTICS

Appearance: straw yellow colour; creamy and brilliant foam; silky perlage with a texture of fine bubbles.

Bouquet: fine and intense, offering up immediate notes of white-pulp and citrus fruits, with pleasant floral undertones accompanied by a mineral verve.

Taste: fresh and sapid, with excellent volume and balance, all coming together to make a singularly pleasant whole.

Finish: the fruity and floral notes of the bouquet are represented with intensity and persistence.

Suggested serving temperature: 6 - 8°C

Available sizes: 0,75 - Magnum 1,5 litres



AWARDS



12 TIMES
3 GLASSES
ITALIAN WINES GUIDE
GAMBERO ROSSO 2024

3 Glasses Award



WINE ADVOCATE BY
ROBERT PARKER

90 Points



IWSC

Silver Medal

92 Points

v i t a e

La Guida Vini



VINETIA GUIDE 2024
ASSOCIAZIONE ITALIANA
SOMMELIER - VENETO

4 Vines Award



JAMES SUCKLING
WINE RATINGS

91 Points

falstaff

FALSTAFF SPARKLING
SPECIAL

93 Points



VALDOBBIADENE

PROSECCO SUPERIORE DOCG

Castè

Valdobbiadene Prosecco Superiore DOCG
Extra Dry - Millesimato

TECHNICAL CHARACTERISTICS

Varieties: 100% Glera.

Wine making technique: on-skin maceration followed by gentle pressing; the must obtained is placed directly in an autoclave for about 60 days; then rests for about 100 days on its own yeasts.

Alcohol: 11,5%

Sugar residue: 12 g/l

Pressure at 20°C: 5 bar

IDENTITY CARD

Production area: Col San Martino

Castè vineyard location: land registry plot 264 – 819 – 630 – 833 – 832 - 835

Extension: 2,32 hectares

Average altitude: 270 m asl

Bottles produced: 28.000 approx.

Magnums produced: 600 approx.

SENSORY CHARACTERISTICS

Appearance: straw yellow colour with greenish reflections; bright and dense foam; perlage with a fine and persistent texture.

Bouquet: an intense and fragrant aroma of apple and pear precedes floral accents of wisteria and acacia.

Taste: juicy, pulpy and fresh, emerging through a perfect combination of flavour, acidity and softness.

Finish: long and persistent, of great elegance with clear hints of ripe apple.

Suggested serving temperature: 5 - 7°C

Available sizes: 0,75 - Magnum 1,5 litres



AWARDS



3 GLASSES
ITALIAN WINES GUIDE
GAMBERO ROSSO 2021

3 Glasses Award



IWSC 2022

Gold Medal

95 Points



JAMES SUCKLING
WINE RATINGS

91 Points

falstaff

FALSTAFF SPARKLING
SPECIAL

92 Points



VALDOBBIADENE

DOCG

Superiore di Cartizze

Valdobbiadene Superiore di Cartizze DOCG
Dry

TECHNICAL CHARACTERISTICS

Production area: vines grown on the Santo Stefano hills in the area called Cartizze.

Varieties: 100% Glera.

Wine making technique: off-the-skin vinification, soft pressing and pure fermentation at controlled temperature. Second fermentation and natural fermentation in autoclave for about 50 days at 12 - 13°C.

Alcohol: 11,5%

Sugar residue: 26 g/l

Pressure at 20°C: 5 bar

SENSORY CHARACTERISTICS

Appearance: straw yellow colour with greenish reflections; dense and brilliant foam; fine and persistent perlage.

Bouquet: fruity, aromatic and enveloping; notes of ripe white peach and pear accompanied by strong nuances of jasmine.

Taste: velvety and intense, with a great balance between acidity and sugar. The composite structure enhances and completes the gustatory harmony.

Finish: persistent and very pleasant with hints of ripe fruity notes.

Suggested serving temperature: 5 - 7°C

Available sizes: 0,75 litres



AWARDS



JAMES SUCKLING
WINE RATINGS

90 Points



IWSC 2022

Silver Medal

91 Points

falstaff

FALSTAFF SPARKLING
SPECIAL 2022

92 Points



THE WINE HUNTER
AWARD 2023



SPARKLING ROSE WINE

Grani rosa di Pinot Nero

Rosé Brut 100% Pinot Nero

TECHNICAL CHARACTERISTICS

Production area: vines grown in the vineyard located in Col San Martino, in the town of Farra di Soligo

Varieties: 100% Pinot Noir.

Wine making technique: short-duration on-skin maceration, vinified off-the-skin with soft pressing and pure fermentation at a controlled temperature. Second fermentation and natural fermentation in autoclave for about 60 days at 13 - 14°C.

Alcohol: 11,5%

Sugar residue: 7 g/l

Pressure at 20°C: 5 bar

SENSORY CHARACTERISTICS

Appearance: bright pink; brilliant and silky foam; fine and persistent perlage.

Bouquet: intense and vivid; soft and elegant hints of small red fruits and a fresh hint of forest fruits.

Taste: persuasive, fresh and sapid centering on notes of raspberry, currant and wild strawberries.

Finish: dry and vibrant with a long fruity finish.

Suggested serving temperature: 5 - 6°C

Available sizes: 0,75 - Magnum 1,5 litres





Integral

La Primavera di Barbara

Bareta

Colbelo

VALDOBBIADENE DOCG

VALDOBBIADENE

PROSECCO SUPERIORE DOCG

Integral

Valdobbiadene Prosecco Superiore DOCG
Extra Brut - Millesimato

TECHNICAL CHARACTERISTICS

Production area: mature vineyards in Col San Martino.

Varieties: 100% Glera.

Wine making technique: on-skin maceration, soft pressing and pure fermentation at a controlled temperature; second fermentation and natural fermentation in autoclave for about 60 days at 12°C. It then rests on its own yeasts for a further 60 days.

Alcohol: 11,5%

Sugar residue: 2,7 g/l

Pressure at 20°C: 5 bar

SENSORY CHARACTERISTICS

Appearance: straw yellow colour with crystal-like reflections; bright, granular foam; fine and persistent perlage.

Bouquet: fresh and mineral, with distinct notes of white-pulp fruit. In the background, the citrine nuances amplify the natural energy of this wine.

Taste: agile, bright, sapid and dry. In pureness vitality.

Finish: complex and harmonious, reflecting the initial gustative tension.

Suggested serving temperature: 6 - 8°C

Available sizes: 0,75 - Magnum 1,5 litres



AWARDS



VINOWAY WINE
SELECTION 2023

92 Points

falstaff

FALSTAFF PROSECCO
TROPHY 2022

91 Points

EROSTEBONI THE WINE JOURNAL

EROS TEBONI
THE WINE JOURNAL

94+ Points



VALDOBBIADENE

PROSECCO SUPERIORE DOCG

La Primavera di Barbara



Valdobbiadene Prosecco Superiore DOCG
Dry - Millesimato

TECHNICAL CHARACTERISTICS

Production area: Col San Martino vineyards.

Varieties: 90% Glera, 10% Perera.

Wine making technique: off-the-skin vinification, soft pressing and pure fermentation at controlled temperature. Second fermentation and natural fermentation in autoclave for about 60 days at 12 - 13°C.

Alcohol: 11,5%

Sugar residue: 21 g/l

Pressure at 20°C: 5 bar

SENSORY CHARACTERISTICS

Appearance: straw yellow colour; bright with a lively, layered foam; fine and persistent perlage.

Bouquet: intense fruity scents of apple, pear and apricot; varied floral sensations of rose and wisteria complete the bouquet.

Taste: crisp, savoury and a balance of sweetness and freshness.

Finish: very fragrant and fresh despite the perceptible presence of residual sugar.

Suggested serving temperature: 5 - 7°C

Available sizes: 0,75 - Magnum 1,5 - Jeroboam 3 litres

AWARDS



JAMES SUCKLING
WINE RATINGS

90 Points

EROS TEBONI
THE WINE JOURNAL

EROS TEBONI
THE WINE JOURNAL

93 Points



DECANTER ASIA
WINE AWARDS

Gold Medal

95 Points



VALDOBBIADENE

PROSECCO SUPERIORE DOCG

Bareta

Valdobbiadene Prosecco Superiore DOCG
Brut

TECHNICAL CHARACTERISTICS

Production area: Col San Martino vineyards.

Varieties: 100% Glera.

Wine making technique: soft pressing and pure fermentation at a controlled temperature.
Second fermentation and natural fermentation in autoclave for about 50 days at 12 - 13°C.

Alcohol: 11,5%

Sugar residue: 8 g/l

Pressure at 20°C: 5 bar

SENSORY CHARACTERISTICS

Appearance: straw yellow colour with greenish reflections; bright and lively foam; fine and persistent perlage.

Bouquet: floral, delicate, with hints of golden apple, white peach and shades of cedar.

Taste: strong and sapid; persistent and harmonious.

Finish: fresh, vibrant and pleasantly dry.

Suggested serving temperature: 5 - 6°C

Available sizes: 0,75 - Magnum 1,5 - Jeroboam 3 - Mathusalem 6 litres



VALDOBBIADENE

PROSECCO SUPERIORE DOCG

Colbello

Valdobbiadene Prosecco Superiore DOCG
Extra Dry

TECHNICAL CHARACTERISTICS

Production area: Col San Martino and Pieve di Soligo vineyards.

Varieties: 100% Glera.

Wine making technique: off-the-skin vinification, soft pressing and fermentation at controlled temperature. Second fermentation and natural fermentation in autoclave for about 40 days at 12° - 13°C.

Alcohol: 11,5%

Sugar residue: 16 g/l

Pressure at 20°C: 5 bar

SENSORY CHARACTERISTICS

Appearance: straw yellow colour with greenish reflections; creamy and brilliant foam; fine and persistent perlage.

Bouquet: fruity, clear, with hints of green apple and pear; floral nuances of wisteria and acacia flowers.

Taste: soft, with a hint of ripe white-pulped fruit.

Finish: delicate, floral and fruity.

Suggested serving temperature: 6 - 7°C

Available sizes: 0,75



B. Giussin
Rosso Dogato

STILL WINES

PINOT BIANCO

COLLI TREVIGIANI

B. Giussin

Pinot Bianco

TECHNICAL CHARACTERISTICS

Varieties: 100% Pinot bianco clone L.B. 16 and L.B. 18.

Wine making technique: 85% steel tank vinification and 15% tonneaux, 24 hours on-skin maceration with soft pressing and fermentation at a controlled temperature.

Alcohol: 13%

IDENTITY CARD

Production area: Col San Martino

Bottles produced: 5.000 approx.

Magnums produced: 100 approx.

SENSORY CHARACTERISTICS

Appearance: greeny yellow colour with light yellow reflections.

Bouquet: fruity aromas of pear and apricot with distinct notes of white-flowers and spices.

Taste: fresh, balanced, pleasant persistence and sapidity.

Finish: lightly softness reflecting the initial bouquet flavour.

Suggested serving temperature: 10 - 12°C

Available sizes: 0,75 - Magnum 1,5 litres



CABERNET SAUVIGNON

MARCA TREVIGIANA

Rosso Dogato



Cabernet Sauvignon

TECHNICAL CHARACTERISTICS

Production area: Village of Giavera del Montello

Varieties: 100% Cabernet Sauvignon.

Wine making technique: grapes harvested late with a natural minimum alcohol content of 13%.

On skin vinification with maceration over 15 / 17 days at a controlled temperature. Aged for two years: rests for 24 months in large barrels followed by further refining in bottle.

Alcohol: 13,5%

Total acidity: 5,70 g/l

SENSORY CHARACTERISTICS

Appearance: deep ruby-red with grenade shading.

Bouquet: rich, intense, elegant. It releases aromas of marasca cherry and wild berries, of sage and cloves, vanilla and a soft boisé typical of the barrique.

Taste: decisive and tasty, with sweet and thick tannic flavours. Noticeable the body, refined yet not too heavy by the tannin.

Finish: clean and balanced with a full pleasant feeling.

Suggested serving temperature: from 16°C. It is preferable if uncorked 10/15 minutes before the tasting.

Available sizes: 0,75 - Magnum 1,5 - Jeroboam 3 - 5 litres



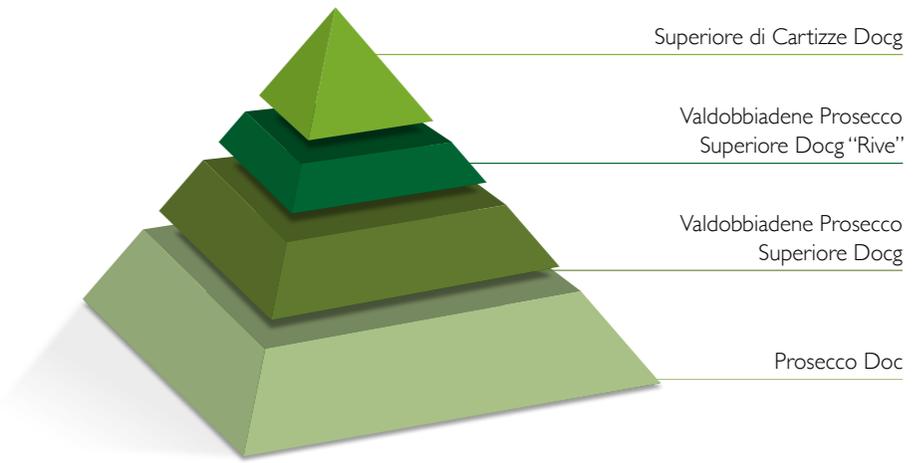


The Charmat - Martinotti method

This is the method for producing sparkling wine that involves a second fermentation of the wine in autoclaves, large pressurized containers often made of steel. Within the method there are some significant variations possible, above all with the amount of time the wine is left to rest on the lees. A carefully designed longer resting period allows for some Charmat Method wines to achieve levels of complexity and intensity of flavour that owe nothing to many wines made using the Classic or Champagne Method. Both in Italy and abroad the majority of sparkling wine is made using the Charmat - Martinotti method, but the two names are part of a long-running dispute. Although it was and still is known mainly as the “Charmat Method”, the original

idea of carrying out the sparkling winemaking process in a large watertight container, similar to an autoclave, was proposed back in 1895 by Federico Martinotti, then director of the experimental institute for the Oenology of Asti. The idea proved successful, but it was a French engineer, Eugène Charmat, who in around 1910 built and patented the autoclaves that made possible the practical development of the process originally devised by Martinotti; the success of his equipment was such that the method adopted his name. From this began the long dispute and the sharing of the name and authorship of this process for producing sparkling wine. The Charmat - Martinotti method is also known as the Italian method due to the worldwide fame of Prosecco, Asti, and Lambrusco.

The pyramid qualitative





The hills of Valdobbiadene DOCG Prosecco Superiore

Tended like gardens, the lands of the Valdobbiadene DOCG are located between the Piave river and the Soligo torrent. We are situated around 50 km from Venice, in the hilly area of the province of Treviso between the towns of Conegliano and Valdobbiadene, halfway between the **Dolomites** and the **Adriatic Sea**. This ideal geographical combination positively influences the microclimate, making this area ideal for the quality viticulture of Prosecco.

The hillside vineyards included in the denomination are located at an altitude of between 200 and 500 meters above sea level, situated in a landscape rich in biodiversity and characterized by a very distinct temperature range. These factors together constitute the true soul of an area and a wine which is unique on the earth.



- Veneto
- Provincia di Treviso



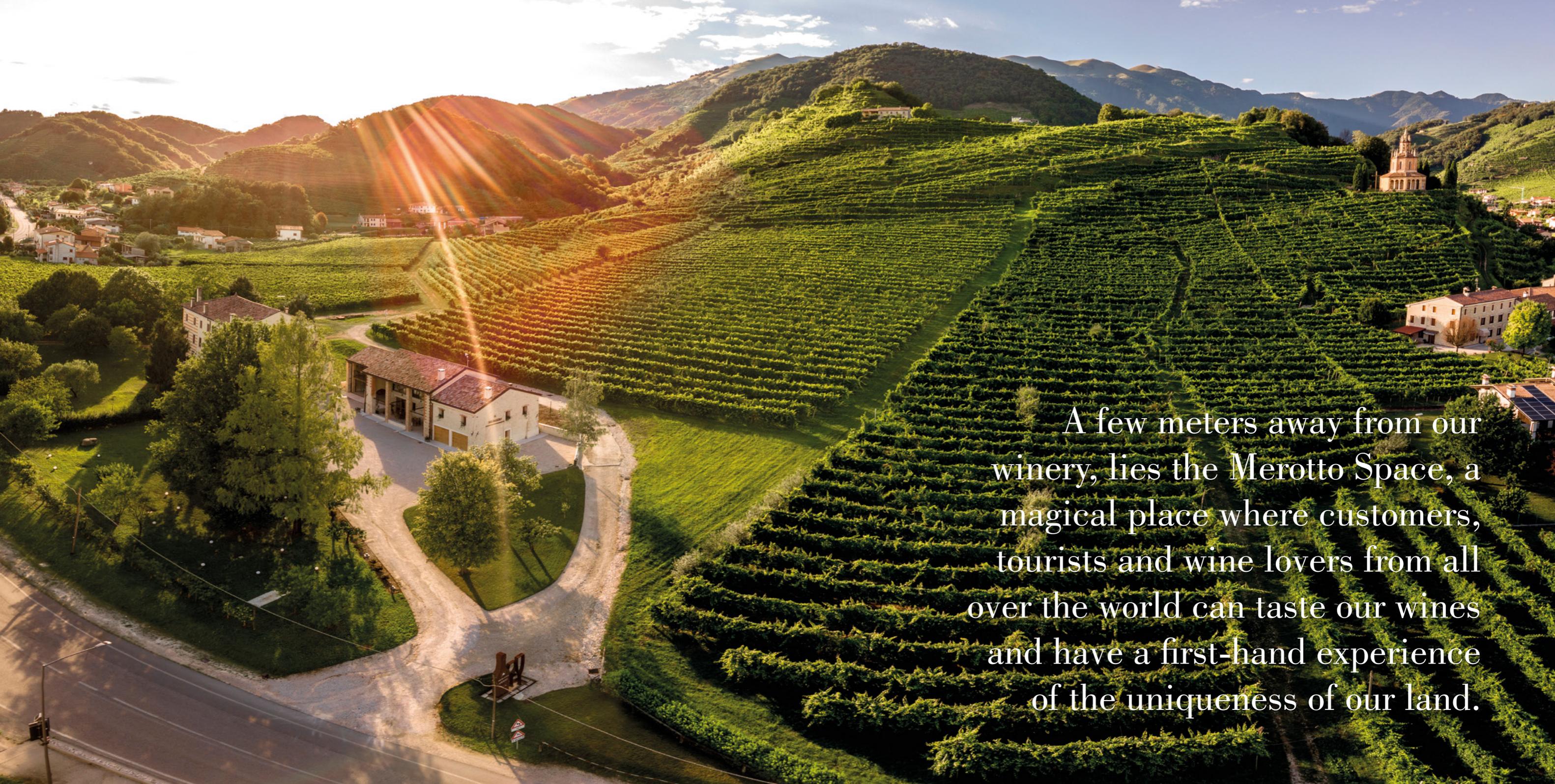
- Veneto
- Provincia di Treviso

Valdobbiadene
Prosecco Superiore DOCG
Area di produzione

TREVISO
Venezia



VALDOBBIADENE
COL SAN MARTINO
CONEGLIANO



A few meters away from our winery, lies the Merotto Space, a magical place where customers, tourists and wine lovers from all over the world can taste our wines and have a first-hand experience of the uniqueness of our land.



Our Tasting Room



Merotto Space

Mon Fri	09.30 - 12.30	Sat	09.00 - 18.00
	14.30 - 19.00	Sun	on reservation



A few meters away from our winery, lies **Merotto Space**, a magical place where customers, tourists and wine lovers from all over the world can have a first-hand experience of the uniqueness of our land.

Merotto Space is entirely dedicated to creating a welcoming atmosphere and offers you sensorial experiences of sheer poetry.

We organize different **tasting experiences**, meetings and events, both in Italian and English, as well as selling our wines.



MEROTTO
AZIENDA AGRICOLA





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Via Scandolera, 21 - 31010
Col San Martino di Farra di Soligo, Treviso, Italy
Tel. +39 0438 989000
merotto@merotto.it - merotto.it



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