

Ca di Rajo, Prosecco Millesimato Extra Dry Superiore DOCG Valdobbiadene

- One of the best extra dry Proseccos in the market—creamy, soft texture with a refined bubble
 - Superiore quality from vineyards in the heart of Valdobbiadene
- Vintage designation is rare for Prosecco and a bold testament to freshness

The Producer

Based in the hills of Treviso, Cà di Rajo is a third generation producer of Prosecco now in the forefront of innovation in quality, showing just how good Prosecco can be.

Cà di Rajo is nestled in the fertile, hilly countryside of Treviso area near the Piave river. The estate was started in 1960 by Mario Cecchetto, a farmer who saw that the area held great potential for new Prosecco vineyards. He converted some land to vineyards and after 12 years of hard work, he became proprietor. Now in their third generation of management under Mario's grandson Simone Cecchetto, the family has built upon their successes to develop a portfolio of Proseccos, including their award-winning Prosecco Superiore DOCG Valdobbiadene.

Set in the center of the vineyards, the Cà di Rajo winery was built to receive the fruit fresh from the vine and to process it gently with state of the art equipment. Cà di Rajo uses the classic Charmat method of vinification, whereby the second fermentation takes place in large pressurized tanks called autoclaves to make it sparkling. While some Prosecco producers are experimenting with newer vinification methods, Cà di Rajo believes Charmat produces a more desirable creaminess and fine perlage, and prefers innovating within the Charmat method—e.g., through longer, slower vinification—to produce fruitier and fresher wine.

Like other Prosecco producers, Cà di Rajo has benefited from the sweeping changes to Prosecco regulations introduced in 2009.

First the Conegliano Valdobbiadene area, where Ca di Rajo has 15 hectares planted, was officially upgraded in status from DOC to DOCG, Italy's highest quality designation. Second, the surrounding IGT production areas, where Ca di Rajo has 25 hectares, were upgraded to DOC status (permissible yields were reduced by 1/3). Finally, the name of the "Prosecco" grape was officially changed to "Glera", to assure that only Prosecco DOC and DOCG zones could produce wines labeled "Prosecco". These changes are a major improvement to the Prosecco quality standards and image of the category, and are prompting more innovation among elite producers particularly within the DOCG.

For Cà di Rajo, the "millesimato" Proseccos are a prime example of how the estate is showcasing its quality edge, in a category dominated by non-vintage wine. The family secret is in their passion of the land and grape, and in their blend of traditional and modern practices to create pure and authentic wines.

The Wine

Hold the OJ, this Prosecco is too good! From the prime hilly, low-yielding growing areas of the "Superiore DOCG" zone, the fruit for this wine is highly concentrated, and the "Extra Dry" style—the gold standard in Prosecco—allows the fruit to shine through. With the vintage-designation ("millesimato"), Cà di Rajo is making a bold assertion of freshness in a category dominated by non-vintage wines. The wine's outstanding freshness and creamy, soft texture come from Charmat vinification over a very long period—double the time required by the DOCG. You'll wish you'd bought more!



Region: Veneto

Appellation: Prosecco Superiore di Valdobbiadene DOCG

Altitude: 30 meters above sea level

Soil: Clay and sand with traces of river gravel

Varietals: 100% Glera

Harvesting: Hand harvest

Vinification: Soft pressing under the Charmat method for 30 day. Second fermentation in stainless steel tank for 90/100 days to 12,5° C.

Tasting Notes: Aromas of apricot, nectarine and peach. Soft, creamy texture with a refined bubble and a lingering, uncommonly long finish.