



70° Anniversario

Verduzzo Spumante Exclusive Edition



ANNA SPINATO: I GAVE LIFE TO THE WINE OF MY STORY



I have dedicated my entire life to wine, I have loved and helped transform the Piave area, I have added value to Prosecco and to the well-known and most requested international grape varieties. I have worked hard to make more modern wines, easier to understand and to drink, capable of bringing quality to most consumers, at relatively low cost. I have revolutionised the vine training criteria, the irrigation programmes, the winemaking techniques in the countryside as well as in the winery, I have created wines with an image and identity suitable to guarantee excellent quality in daily drinking.

Today, I am preparing for the new revolution, the one that responds to the expectations of the future generations and which can be summarised in the respect for the environment and in the striving for full sustainability.

Essential values that I have decided to decline at the level of the most renowned vines and pursue in the interpretation of the local ones: two very different lines of offer that meet diversified market objectives and operate on very distinct and well-characterised technical levels.

The celebration of my winery's 70th birthday has been an opportunity to demonstrate to myself, to my collaborators and my most loyal customers that it makes no sense to give up on the past and just create new styles. There is another path that I want to take by letting myself be inspired by the values of my father Pietro, who knew how to listen to tradition by modifying and improving processes to give life to new interpretations, always adhering to the original contents of the local wines. Thus was born the idea of returning to Verduzzo, an authentic wine to celebrate a historic Anniversary, a wine that deserves a short story to be savoured and understood, like the wine I found!



My Verduzzo is from Treviso, of the Motta biotype, a grape that the Treviso provincial ampelography of 1869 certified as "preferable variety for luxury wine", a vine that today would be defined as a local one of great versatility, not to be confused with the Verduzzo from the Friuli region.

Father Pietro used to make it in the still and semi-sparkling types: I have always loved it and I still remember its body full of ripe fruit, pineapple, mandarin orange with an intriguing final nuance of licorice. I also remember well the loose and gravelly soils of our vineyards around the Piave river but, above all, my memory takes me to the enchantment of the "bellussera" vineyards, a farming system used mainly for native vines that retains the old clones still today.



The "bellussera" is wonderful, and must be seen: the shape of the system is very wide with 3 or 4-meter tall poles connected by iron wires arranged in a radius on rows which are at least 6-meter wide. Around the pole, 4 vines grow up to over 2 meters from the ground and are supported by the wires forming permanent cords arranged in a radial pattern.

From above, the "bellussera" resembles a geometric embroidery built "almost for fun" by nature while, on the ground, the large size of the trunks of the vines are astonishing. In short, the "bellussera" is a model that has always fascinated me for its great landscape impact but which assumes an extraordinary value for its ability to become a precious ecosystem that removes the shoots from the humidity of the soil, reduces the risk of diseases for the vines and allows one to grow vegetables on the wide spaces between the rows.

Today, very few examples remain and they deserve to be preserved as a historical memory of the "relationship" between man and vine.

Guided by memory, inspired by the strength of tradition and illuminated by the faith in innovation, I "launched" myself and started my heartfelt project: recovering the wine of our history to create a new wine capable of telling our traditions, preserving the "bellussera" and enhancing a precious and eclectic native vine that was about to be forgotten.

Anna Spinato