

Wine is art.





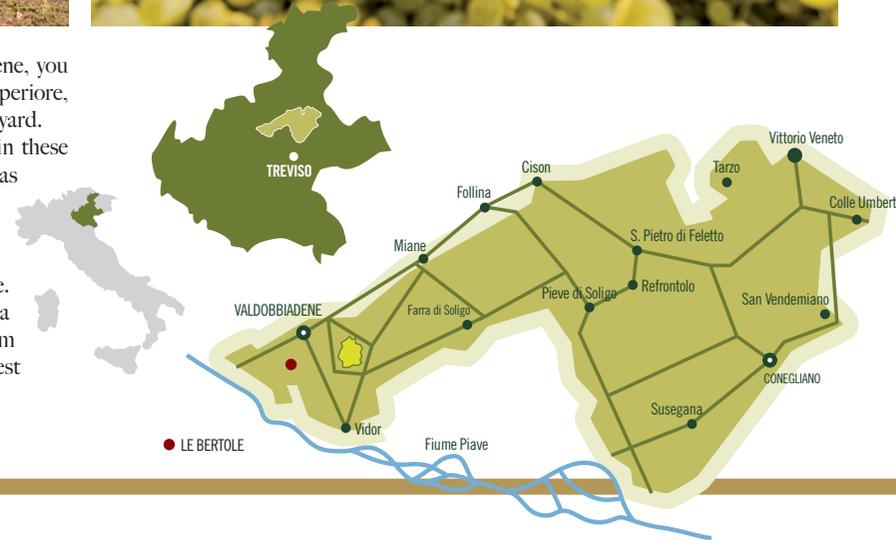
The art of wine making.

The landscape.

Valdobbiadene, where tradition becomes passion.



When you speak of Valdobbiadene, you think immediately at Prosecco Superiore, obtained from the fine Glera vineyard. This variety of wine has found in these hills a perfect ground: in fact it has the controlled and guaranteed designation of origin which brings out the combination between landscape and wine. The natural features of this area together with the enthusiasm of men have created the finest sparkling wine Le Bertole®.





The Family.

Wines & Sparkling Wines, pleasures of life.

Le Bertole, a farm business owned by the Bortolin family, has rapidly established itself on the Italian and international scene for the production of the Spumanti Valdobbiadene Prosecco Superiore DOCG, and this can be proved by the many awards won since 1997 to the present day.

The traditional cultivation of the fine Glera vineyard (traditionally called Prosecco) in Valdobbiadene dates back to 1930, when the first vineyard was bought. Since then the careful cultivation of the fine vines has always improved thanks to the passion and devotion constantly passed on from generation to generation. The excellent quality of Le Bertole's Valdobbiadene Prosecco Superiore DOCG grapes is due both to the strict respect of the production regulations, with very low yields per hectare, and the very nature of the region with a unique microclimate.

The first vinifications by the Bortolin family have begun in the '80s and in 1997 Gianfranco Bortolin and his wife Viviana have created their own wine cellar branded Le Bertole from

the homonymous vineyard producing Cartizze, in the area of Saccol, a hamlet of Valdobbiadene.

From grapes to vinification, from the conversion to sparkling wine to commercialization, passion is always there, every bottle produced in the family farm is the result of an accurate work, in which technological innovation enables to find the right and harmonious marriage between the history of the region and tradition.



Nature meets technology and becomes Excellence.



Historical passion and technological innovation meet themselves in Le Bertole® winery, and they have transformed, like in a spell, these particular quality of grapes in excellent sparkling wines.

Wine making is an art that comes from the dedication for the wine growing, the care of vinification and

the conversion to sparkling wine, that the family Bortolin has combined with the respect and the valorization of the environment, to bring the pleasure of Quality wine all over the world.



DOCG



Valdobbiadene Cartizze Dry

Prosecco Superiore

Controlled and Guaranteed Designation of Origin

Very classy sparkling wine, produced in a very limited area of Valdobbiadene, called Cartizze where grapes have historically had excellent qualities. It has a pale straw-yellow colour, a light body but a unique taste and personality, and a full, intense, delicately fruity and floral, vaguely aromatic fragrance.

Alcohol	11,50 %
Residual sugar	28,00 g/l
Total acidity	6,20 g/l

PAIRINGS

Grand finale sparkling wine par excellence, it perfectly matches assorted biscuits and delicate sweets.

STORAGE

If stored between 12 and 16°C in a dark environment, it can be really satisfying even at 2 years of age.

SERVICE TEMPERATURE

Best served between 8 and 10°C.





Valdobbiadene Dry Supreme

Prosecco Superiore

Controlled and Guaranteed Designation of Origin

Exceptionally elegant sparkling wine, a high temperature range, which are produced from a strict selection of unique climate conditions for making Glera grapes (traditionally called excellent products. It has a full-bodied Prosecco) of our vineyards in Saccol, a small hamlet of Valdobbiadene which aromas with elegant and complex fruity fragrances; its agreeable taste is in complete harmony with its refinement and flavour.

Alcohol	11,50 %
Residual sugar	25,00 g/l
Total acidity	6,00 g/l

PAIRINGS

Ideal at the end of the meal, it is fabulous on the finest occasions.

STORAGE

Stored between 12 and 16°C, it gives its best during its first two years.

SERVICE TEMPERATURE

Exquisite between 8 and 10°C.



Valdobbiadene Dry

Prosecco Superiore

Controlled and Guaranteed Designation of Origin

Sparkling wine produced exclusively with Glera grapes (traditionally called Prosecco) in the Valdobbiadene area. Its taste is elegantly supple and typically fruity. It has a pale straw-yellow colour with a fine and persistent bead. It has scents of fruits, apple, pear and a delicate floral aroma.

Alcohol	11,00 %
Residual sugar	22,00 g/l
Total acidity	6,00 g/l

PAIRINGS

Ideal as appetizer and in every nice moment of the day. It can match very delicate sweets.

STORAGE

Store it between 12 and 16°C to keep it young and unique. It has to be drunk within the second year of age.

SERVICE TEMPERATURE

Between 8 and 10°C it gives great satisfaction.



Valdobbiadene Extra Dry

Prosecco Superiore

Controlled and Guaranteed Designation of Origin

Classy and timeless sparkling wine obtained with Glera grapes (traditionally called Prosecco) in the hilly area of Valdobbiadene. It is bright straw-yellow with a lively, fine and persistent bead. It has a snappy and complex slightly floral aroma with hints of apple and pear. Its flavour expresses a strong balance and a great harmony in all its nuances; it is very savoury, slightly supple and dry at the same time. The delicate richness of its taste suits to all palates, even the finest.

Alcohol	11,00 %
Residual sugar	17,00 g/l
Total acidity	6,20 g/l

PAIRINGS

Suggested as appetizer and with delicate hors d'oeuvres, it is ideal with seafood and white meat. It can match fresh cheese and assorted biscuits.

STORAGE

To be stored in the dark at temperatures ranging from 12 to 16°C; it has to be consumed within the second year of age.

SERVICE TEMPERATURE

At 8-10°C it plays pleasantly its role.

Sizes available
Magnum, Jéroboam, Mathusalem



Valdobbiadene Brut

Prosecco Superiore

Controlled and Guaranteed Designation of Origin

Sparkling wine with a strong personality produced with (traditionally called Prosecco) and Verdiso grapes (10% of the latter) of the vineyards recently bought by our farm in the Refrontolo area, more precisely in Le Mire.

It is pale straw-yellow, rich in citrus and green vegetable flavours and with a delicate aroma of ripe fruits.

It is dry-tasting, good-bodied, very balanced with a light bitterish aftertaste at the end.

Alcohol	11,00 %
Residual sugar	10,00 g/l
Total acidity	6,00 g/l

PAIRINGS

It matches appetizers, first courses, fish menus and it has the privilege of being suitable for the entire meal.

STORAGE

12-16°C for a natural maturation of the product even on its second year of age.

SERVICE TEMPERATURE

The suggested service temperature is of 8-10°C.





Valdobbiadene Extra Dry Collinaris

Prosecco Superiore

Controlled and Guaranteed Designation of Origin

Simple and young sparkling wine lively, it has a fine and persistent produced in the farm's vineyards of bead, a thin body structure and the Valdobbiadene area. It is very a delicately fruity fragrance.

Alcohol	11,00 %
Residual sugar	13,00 g/l
Total acidity	5,80 g/l

PAIRINGS

Particularly intended for quick consumption, great between meals and as appetizer.

STORAGE

If kept between 12 and 16°C it preserves its youth during the year following its refermentation and bottling.

SERVICE TEMPERATURE

At 8-10°C it best expresses all its qualities.





Saccol

Delicately fruity and floral semi-sparkling wine, obtained from Glera grapes (traditionally called Prosecco) coming from the Saccol area after which this wine takes its name. It has a pale straw-yellow colour and a very fine and elegant bead, it tastes delicately lively and temptingly fruity.

Alcohol	11,00 %
Residual sugar	15,00 g/l
Total acidity	6,00 g/l

PAIRINGS

Ideal in each moment of the day, it accompanies fish and delicate hors d'oeuvres.

STORAGE

Stored between 12 and 16°C it gives its best; it has to be consumed within its first year.

SERVICE TEMPERATURE

It has to be served fresh, between 8 and 10°C.



Col Torront

Pleasantly fruity semi-sparkling wine, known as Col Torront. It has a dry taste and a quite full and harmonic body; it leaves a light bitterish taste at the end. It originates from Glera grapes (traditionally called Prosecco) coming from the farm-owned plot historically

Alcohol	11,00 %
Residual sugar	13,00 g/l
Total acidity	5,80 g/l

PAIRINGS

Considered its particular characteristics it can elegantly match the entire meal and especially fish.

STORAGE

An excellent storage in the dark at a temperature of 12-16°C helps preserving its characteristics even during the second year of age.

SERVICE TEMPERATURE

At 8-10°C it plays properly its role.



Ieto Santin

Fermented in bottle and stored on the yeast lees

Semi-sparkling wine obtained through natural, in-bottle fermentation. It is produced with grapes of our farm's vineyards of the Valdobbiadene area. It has been the first product of our farm and of Valdobbiadene history. It has an intense straw-yellow colour with a very persistent bead; its storage on the yeast lees, apart from a typical fruity aroma, gives it a scent of bread crust and yeast. This wine is dedicated to Ieto Santin (Luigi Bortolin's nickname), the father of the present owner of Le Bertole, who led the birth of our firm by first producing this brilliant wine.

Alcohol	11,00 %
Residual sugar	none
Total acidity	5,00 g/l

PAIRINGS

It pairs properly with the entire meal; it gives its best with fish.

STORAGE

Between 8 and 10°C a natural and slow maturation of the product on the yeast is favoured.

SERVICE TEMPERATURE

To be served between 7 and 8°C; decant it before serving to allow oxygenation.



Foresto

Prosecco Superiore

Controlled and Guaranteed Designation of Origin

High-quality still white wine produced through a careful vinification of selected Glera grapes (traditionally called Prosecco) coming from vineyards placed on steep slopes (hence its "solitary and wild" name). It has a very delicate fruity and floral flavour, its structure is sweet and persistent, it has a harmonic and sincere taste and it leaves a pleasantly bitterish aftertaste at the end.

Alcohol	11,00 %
Residual sugar	7,00 g/l
Total acidity	6,00 g/l

PAIRINGS

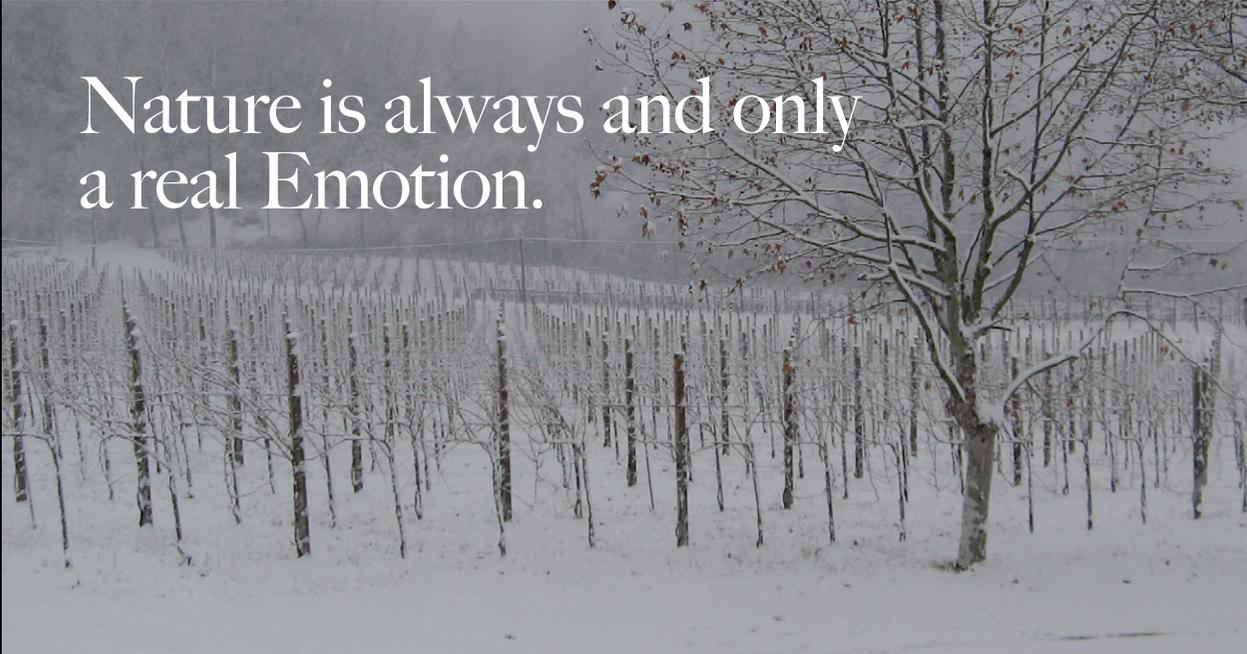
Excellent with delicate hors d'oeuvre and white meat, it marries perfectly with fish.

STORAGE

It is better appreciated within the same year of production if stored at a temperature ranging from 12 to 16°C.

SERVICE TEMPERATURE

Excellent at a tasting temperature of 8-10°C.



Nature is always and only
a real Emotion.



Nature is work,
dedication and love,



Grappa da Prosecco

This grappa is obtained thanks farm. It has a bright, crystal clear to the discontinuous distillation colour, an intense and fragrant scent in a bain-marie of the best marcs suggesting white flowers, citrus and coming from the vinification of the tropical fruits; it has a prestigious Valdobbiadene Prosecco Superiore and extremely long aroma. Very DOCG, carefully selected in our pleasant, harmonic and round.



Alcohol	40 %
Bottle capacity	500 ml

SERVICE TEMPERATURE
To be served between 12 and 15°C.



Acquavite d'Uva da Prosecco

From a selection of Glera grapes a bain-marie: in this way all the original (traditionally called Prosecco) harvested characteristics of the grapes can be in our vineyards in Valdobbiadene, we preserved with integrity and purity. have been successfully producing this Its colour is bright crystal clear and its distillate to our great satisfaction. The flavour evokes typical delicate fruity grapes harvested, after the fermentation notes in line with the grapes variety. Its process at a controlled temperature, go taste is very elegant, fine and clear and through a discontinuous distillation in characterised by a delicate aroma.



Alcohol	40 %
Bottle capacity	500 ml

SERVICE TEMPERATURE
To be served between 12 and 15°C.



Condo Santin

This passito has been called this way to honour the first member of the Bortolin family (granpa Secondo, Santin was actually his nickname) who began to produce it, with a lot of passion. Today this tradition continues, even if in limited quantities: it starts with the harvest of the finest grapes of our Glera vineyards (traditionally called Prosecco), which are delicately placed on fruit-drying racks in a well ventilated environment (known as "biaver", that are the attics of

our old rural houses) where they start a natural wilting process that goes on until the first ten days of March. Then the treading takes place which is followed by a natural fermentation with a refining phase lasting from 18 to 20 months before the bottling. It has a bright golden yellow colour, a very intense scent, a hint of ripe fruits and a bit of an exotic aroma. It has a full taste, it is supple, sweet and velvety, with the typical pleasant aroma of Glera grapes.



Alcohol	15,00 %
Residual sugar	80 g/l
Total acidity	5,00 g/l
Bottle capacity	500 ml

PAIRINGS

Meditation wine; ideal also at the end of meals with assorted biscuits.

STORAGE

At 12-16°C, the wine cellar temperature, it will continue to mature and improve over time.

SERVICE TEMPERATURE

It will give great satisfaction if served between 15 and 18°C.

"You can reach Excellence only with the maximum of Passion".

Goethe



Our Boxes



Valdobbiadene
Prosecco Superiore
DOCG Extra Dry -
Magnum



Valdobbiadene Prosecco
Superiore DOCG Extra Dry
Mathusalem - 6 litres



Valdobbiadene Prosecco
Superiore DOCG Extra Dry
Jeroboam - 3 litres



Valdobbiadene Prosecco
Superiore DOCG
Extra Dry - Magnum



Valdobbiadene Prosecco Superiore
DOCG Extra Dry
Jeroboam - 3 litres



Box 1 bottle



Box 2 bottles



Box 3 bottles



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