



Passion is Superiore
since 1930



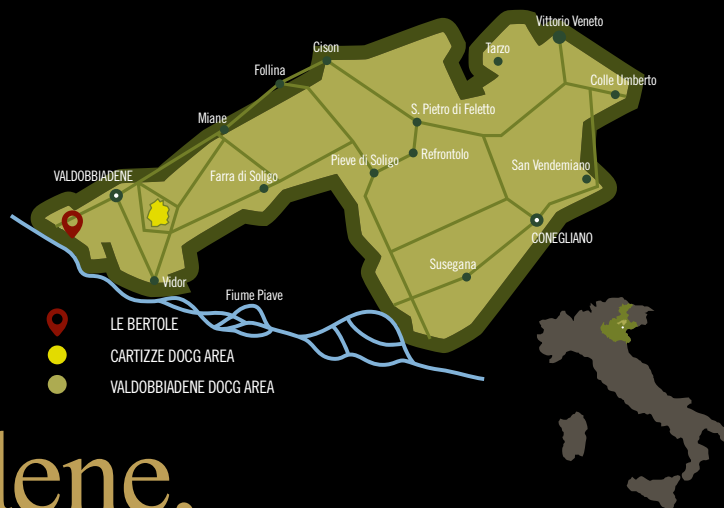
Wine
is Art.

The Art
of Wine making.



The landscape.

When you talk about Valdobbiadene you immediately think about a territory with a strong historical identity, marked by the heroic hills that run through the DOCG area. Thanks to the combination created between the environment and the man's hand, the territory was recognized as a UNESCO World Heritage Site in 2019 and it has been identified as a true cultural landscape, where the winemakers' wisdom has created a unique and unparalleled scenario.



DOCG



The unique terroir, together with the man's commitment, has created the precious Le Bertole® sparkling wines.

Valdobbiadene,

where Tradition becomes Passion.





The Family.

Le Bertole®, a wine company owned by the Bortolin family, has rapidly established itself on the Italian and international scene for the production of the Valdobbiadene DOCG sparkling wines, and this can be proved by the many awards won since 1997 to the present day.



Wines & Sparkling Wines, pleasures of Life.



The traditional cultivation of the fine Glera vineyards 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 DOCG grapes is due both to the strict respect of the production regulations, with very low yields per hectare, and the nature of the territory itself, 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 sparkling wine making to the commercialization, *passion is always there*, every bottle produced in the family's wine company is the result of an accurate work, in which technological innovation enables to find *the right and harmonious combination between tradition and history of the region*.

The winery.

Historical passion and technological innovation meet themselves in Le Bertole® winery and they have transformed, like in a spell, this particular quality of grapes in excellent sparkling wines. Wine making is an art that comes from the dedication for the vine growing, the care of vinification

and sparkling wine making, 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.



Nature

meets Technology, and becomes Excellence.





Valdobbiadene Superiore di Cartizze

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, vaguely aromatic, delicately fruity and floral fragrance.

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

Pairings

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

Storage

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

Service temperature

Best served between 8°-10°C



Valdobbiadene Dry Suprême

Millesimato

Controlled and Guaranteed Designation of Origin

Exceptionally elegant sparkling wine, produced from a strict selection of Glera grapes of our vineyards in Saccol, a small hamlet of Valdobbiadene which has always had a strong vocation for wine thanks to its particular exposure to the sun, the absence of humidity and a high temperature range, which are unique climate conditions for making excellent products. It has a full-bodied aroma 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°-16°C, it gives its best during its first two years.

Service temperature

Exquisite between 8°-10°C.



Valdobbadiene Extra Brut Franco

Millesimato

Controlled and Guaranteed Designation of Origin

Sparkling wine with a strong dry taste, obtained from Glera grapes, collected in the hills of Valdobbadiene, in one of our most suitable vineyards. With a bright straw yellow colour, a very fine perlage persists with a soft and creamy foam. It has lively initial fragrances, with intense floral notes and fresh fruit, apple and pear just cut; to then continue with sensations of ripe fruit, citrus and a bitter almond aftertaste in the end. The taste is very dry due to the total absence of residual sugars, yet round, velvety, sapid and harmonious.

Alcohol	11,50 %
Residual sugar	none
Total acidity	6,00 g/l

Pairings

Sparkling wine with an important structure that can be tasted throughout the entire meal, but it is particularly suited for dishes with character, with intense flavours, especially with seafood or crude dishes, enhancing its refinement thanks to the degreasing action that leaves a fresh sensation on the palate.

Storage

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

Service temperature

Best served between 8°-10°C





Valdobbadiene Dry

Controlled and Guaranteed Designation of Origin

Sparkling wine produced exclusively with Glera grapes in the Valdobbadiene 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	11,50 %
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°-16°C to keep it young and unique. It has to be drunk within the second year of age.

Service temperature

Between 8°-10°C it gives great satisfaction.



Valdobbadiene Extra Dry

Controlled and Guaranteed Designation of Origin

Classy and timeless sparkling wine obtained with Glera grapes in the hilly area of Valdobbadiene. 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	11,50 %
Residual sugar	17,00 g/l
Total acidity	6,00 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°-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

Controlled and Guaranteed Designation of Origin

Sparkling wine with a strong personality produced with Glera and Verdiso grapes (10% of the latter) of the vineyards recently bought by our wine company in the Refrontolo area, more precisely in Le Mire. It is pale straw-yellow, rich in citrus 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	11,50 %
Residual sugar	8,00 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.

Sizes available

Magnum.



Valdobbiadene

Controlled and Guaranteed Designation of Origin

Large sizes



Extra Dry
Magnum 1,5 lt.



Brut
Magnum 1,5 lt.



Extra Dry
Jéroboam 3 lt.



Extra Dry
Mathusalem 6 lt.



Valdobbadiene Extra Dry Collinaris

Controlled and Guaranteed Designation of Origin

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

Alcohol	11,00 %
Residual sugar	13,00 g/l
Total acidity	6,00 g/l

Pairings

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

Storage

If kept between 12°-6°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.





Nature

is Work, Dedication, Love and Great Satisfactions.





Col Torront

Pleasantly fruity semi-sparkling wine. It originates from grapes coming from the wine company-owned plot historically 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.

Alcohol	11,00 %
Residual sugar	13,00 g/l
Total acidity	6,00 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

Semi-sparkling wine produced with grapes from our wine company's vineyards. It has been the first product of our company and of our wine tradition. It has an intense straw yellow colour with very persistent bead, its permanence on the 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 company, producing firstly this brilliant wine.

Alcohol	11,00 %
Residual sugar	none
Total acidity	6,00 g/l

Pairings

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

Storage

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

Service temperature

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



Foresto

Valdobbiadene Prosecco DOCG
Controlled and Guaranteed Designation of Origin

High-quality still white wine produced through a careful vinification of selected Glera grapes 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°-16°C.

Service temperature

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

Acquavite d'Uva

Prosecco

From a selection of Glera grapes harvested in our vineyards in Valdobbiadene, we have been successfully producing this distillate to our great satisfaction.

The grapes harvested, after the fermentation process at a controlled temperature, go through a discontinuous distillation in a bain-marie: in this way all the original characteristics of the grapes can be preserved with integrity and purity. Its colour is bright crystal clear and its flavour evokes typical delicate fruity notes in line with the grapes variety. Its taste is very elegant, fine and clear and characterised by a delicate aroma.



Alcohol	40,00 %
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Bottle capacity	500 ml
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Service temperature
To be served between 12°-15°C.



Condo Santin

Passito

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, 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 crushing 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 %
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Residual sugar	80,00 g/l
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Total acidity	5,00 g/l
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Bottle capacity	500 ml
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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 °-8°C.



Our Boxes

To make every event special.



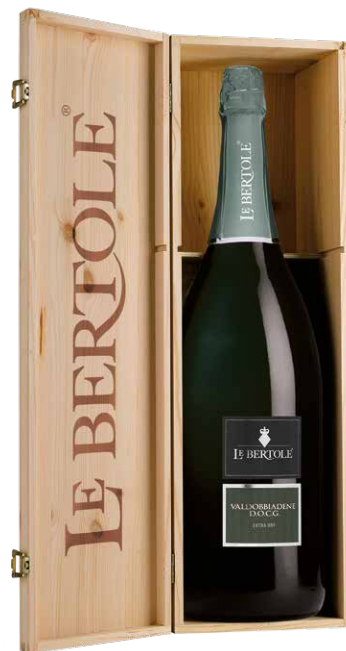
Valdobbiadene
DOCG Brut
Magnum - 1,5 litres



Valdobbiadene
DOCG Extra Dry
Magnum - 1,5 litres



Valdobbiadene
DOCG Extra Dry
Jéroboam - 3 litres



Valdobbiadene
DOCG Extra Dry
Mathusalem - 6 litres



Valdobbiadene
DOCG Brut
Magnum - 1,5 litres



Valdobbiadene
DOCG Extra Dry
Magnum - 1,5 litres



valdobbiadene
DOCG Extra Dry
Jéroboam - 3 litres



Box 1 bottle



Box 2 bottles



Box 3 bottles



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