

*Andrea Peressini*

*For the History of Prosecco: the wines'inventory (1712)  
«magazzino da malvasia» in Calle del Remedio in Venice*

The trade and consumption of wine has always represented an important social aspect of the history of Venice. It was in fact the lagoon city, indicated by the chronicles as "the largest market in the world", that all the novelties, including wine, arrived. The massive quantity of wine imported and exported from Venice, one of the most populous Italian cities, gave rise to an important turnover involving various professional figures, including wine-growers, farm-agronomists, vat (*brente*) and various barrels producers, transporters and transferors (*travasadori*), merchants and innkeepers engaged in meeting the demands of a diversified clientele.

A measure of the monetary value produced by the wine ( which was an economic good) can be obtained from the analysis of the tax revenue. The duty on wine, in fact, was an important revenue of the national income, and for this reason the Senate paid particular attention to it by establishing laws to regulate the supply of wine and, above all, to combat fraud. The wine market was destined to be further expanded if we also consider the submerged and *surplus* resulting from the trade in table grapes, passe grapes and other products such as *agresta* (unripe grapes to replace the lemon which is more expensive), vinegar and, last but not least, the much appreciated grappa (1).

(1) *A classic is the book by Antonio Stella ' Il dazio sul vino e sull'uva nella Dominante', Turin 1891; and by Ugo Tucci, 'Commercio e consumo del vino a Venezia in età moderna, in Il vino nell'economia e nella società italiana medievale e moderna,' Florence 1988 (Notebooks of magazines of the history of society and agriculture) , I), pp. 61-89. For the etymological meaning of Venetian words reference was made to G. Boerio, Dizionario del dialetto veneziano, Venezia 1856; and D. Durante - GF. Turato, Venetian-Italian Etymological Dictionary, Padua 1975.*

A special attention to the use of wine is owed to Bartolomeo Scappi, "secret chef of Pope Pio V", in his *Opera* (Venice, 1570). He used wine in the recipes for the preparation of both simple dishes and elaborate dishes recommended for cooking enthusiasts, to whom he also indicated the best wine to accompany the menu. This is a successful publication which has been reprinted four times during the first half of the seventeenth century (2).

The wine arrived in Venice not only from the territories that constituted the Sea State (Stato da mar) with the maritime trade of "*vini navigati*", but also from the mainland (*Terraferma*) with the trade of "*vini terranei*", and above all from the Venetian countryside that in the 16th century extended the cultivable area through the complete reclamation of the marshy lands and the irrigation of the arid soils. In the agricultural contracts of the sixteenth century (as well as in those of the sixteenth and seventeenth centuries) of the *arative-piantate-videgate* lands important place in the rent, (which was paid in goods), was reserved for wheat and wine because they constituted the greatest economic income of a farm (3).

In many sixteenth century leaseholds registered with the notaries of Venice, the owner often asked the settler to pay particular attention to the spread of viticulture, not only as part of the planting ("*piantata*") in the fields, but also in the vineyards, in the broli (small orchards) and in the vegetable gardens, the latter being a place of entertainment "*sollazzo*" and agrarian experimentation, and for this reason properly fenced. In this regard, well known are the advices of the agronomist Agostino Gallo in *Le vinti giornate dell'agricoltura dell'agricoltura et de' piaceri della villa* (Venice, 1569). Here, in well-kept flowerbeds, vine cuttings and fruit trees were grown in order to increase the vineyard area as well as to replace dead plants and keep the productivity of vineyards made up of uneven-aged plants constant over time, but particularly to introduce new cultivars, as was the case for corn (4).

(2) More in general reference to 'Acqua e Cibo a Venezia. Storie della laguna e della città', edited by D. Calabi - G. Galeazzo (Exhibition Catalogue, Venice 26 September 2015 - 14 February 2016), Venice 2015.

(3) With regard to the importance of notarial sources for the history of agriculture in the Serenissima Republic reference should be made to 'Studi Veneti', Collana directed by Gaetano Cozzi and Gherardo Ortalli, 'Ricerca sulle campagne trevigiane in età moderna' (secoli XV e XVI), Edizioni Fondazione Benetton; for Venetian tax sources see Giuseppe Gullino, 'Quando il mercante costruì la villa: le proprietà dei Veneziani nella Terraferma', in 'Storia di Venezia' (Institute of Enciclopedia Italiana Treccani), edited by G. Galeazzo. Cozzi - P. Prodi, Rome 1994, VI, pp. 875-924; and more generally L. Pezzolo, *Il fisco dei veneziani. Finanza pubblica ed economia tra XV e XVII secolo*, Caselle di Sommacampagna (Vr) 2003.

(4) On the diffusion of maize in Veneto see D. Gasparini, 'Polenta and formenton'. *Il mais nelle campagne venete tra il sedicesimo ed il ventesimo secolo*, Caselle di Sommacampagna (Vr) 2003

For example, Girolamo del Vescovo, also known as Zogia, (7 September 1593) obliged the settler to plant every year in his lands in Rovigo "*poste dusemento numero dusemento de vigne et piantoni facendolli venir in frascona et infassadi li piantoni, sotto pena de denaro quattro per ogni posta de vida et de pianta*" non piantata o ben cresciuta" (5). The nuns of the Venetian monastery of Santa Marta (17 June 1593) asked the tenant of the land in Rosignago, a village located in the Treviso area, part of the chief officer of Mestre, to send them "*agresta in grani cesti due*" and also "*uva due cesti*" (6). Francesco Foscolo di Marco, on the other hand, for the thirty gold shields of damage caused on his lands in Paliaga (in the podesteria of Mestre) by the farmers for "*arrar sotto le piantade d'arbori et vide de più sorte, rovinar le piantade con l'animali et tagliar roveri*" made the settlers mortgage (14 May 1582) the animals they had rescued, as well as a wagon and a new harrow '*grapa*' (7). In turn, Sebastiano Michel di Giulio demanded from the tenant farmers (11 July 1584) of his land in Zero, in the area of Mestre, that two "baskets of marzemina grapes" had to be included among the honours(8).

They are attentive "wine" and "malvasia" merchants, figures that have been little considered together with the "*biave*" merchants in the agricultural sector (the "holy agriculture" of the well-known Paduan land reclaimer Alvise Cornaro), to buy large quantities of wine or to harvest large batches of grapes that were pressed in the main vineyard (*cortivo*) under the careful supervision of their agents. The must produced was stuffed and transferred into cellars (*caneve*). The wine thus obtained, filtered pure and without water, seen and appreciated, was sold at the best market price and then shipped to the large lagoon emporium at the Riva del Vin in Rialto where, after paying the duty, it was regularly marketed. A prominent figure of entrepreneur and enologist is represented by the Venetian nobleman Marcantonio Zen. His father Marco, son of *cavalier* Girolamo, is the renowned purchaser of the Palladian villa at Donegal in Cessalto, the administrative centre of an important farm (*fattoria*) in the Treviso area. The same architect from Vicenza was also commissioned to create a new design for the new facade of the Venetian palazzo in San Polo (9), which was later unfinished.

(5) *State Archives of Venice (from now on ASVe), Notary, Acts, b. 5783, cc. 4r-6r, (7 September 1593, notary Baldassarre Fiume).*

(6) *ASVe, Notary, Acts, b. 5783, cc. 4r-6r (17 June 1593). For the protection of the ancient form of cultivation of the Belussera vine and its link with the territory of Treviso see D. Tomasi - G. Moriani - A. Scienza, La bellussera, Crocetta del Montello (Tv) 2017.*

(7) *ASVe, Notary, Acts, b. 7850, cc. 413v-415r (14 May 1582, Notary Girolamo Luran).*

(8) *ASVe, Notary, Acts, b. 7854, cc. 524r-526r (11 July 1584).*

(9) *J.C. Rössler, "Un palazzo immaginato certamente per Venezia": considerazioni sul disegno palladiano D. 27 di Vicenza, "Ricche Miniere", (2017) 7, pp. 53-59.*

It was a typical company that Marcantonio would transform, between the sixteenth and seventeenth centuries, into a unique wine-growing and wine-producing enterprise made up of three hundred and fifty fields, with five cellars (*caneve*) suitable for one hundred and fifty barrels and sixty-eight vats (*tinazzi*), as well as all the necessary equipment for the wine industry(10). The same Marcantonio followed personally the sales of wine destined for the Venetian market, which is why the company also had boats to transport it (11). Only a small part of the wine was sold locally, since Zen would also build a tavern at Magnadola di Cessalto, not far from the villa (12). It is worth noting that the Venetian wine merchants suffered competition from Alemagna merchants who bought the fine wines produced in Conegliano and Valdobbiadene (13).

Michele Sumachi di Zorzi, a nobleman from Zakynthos, who lived and worked in Venice, is a unique figure of merchant and trader of malvasia. It is curious, in fact, how on 22nd March 1582 he sold to Girolamo Cornaro di Andrea the "casa da stazio" in San Moisè on the Grand Canal, which he had recently built, for "barrels [of] Muscat wines from Candia racked of mixed fourteen each (a mistate is equal to about 11.9 litres), net of four bad flavours". These were wines that had to be perfect in taste, as well as in bouquet and colour. The buyer with his own ship also committed himself to go, in March-April, to take the wine to Candia and bring it to "England al Castel della Regina Castle, overo Gravisenda", the present Upnor castle in Garvesend in the county of Kent. Only three hundred barrels of wine would be brought to their destination in the same year, while the remaining two hundred would probably never be delivered.

(10) A. Peressini, *La Palladio's Villa Zeno in Cessalto, the administrative centre of a winery situated in the lands of the Doges between the 16th and 17th centuries*, in ' *Il vino nella storia di Venezia. Vigneti e cantine nelle terre dei dogi tra XIII e XXI secolo* ', edited by C. Favero, Cittadella (Pd) 2014, pp. 168-191.

(11) Marcantonio Zen, with a document registered on 28 June 1588 by the notary Pietro Partenio, urged Antonio Bevilaqua, resident in Riva del Carbon in Venice, : ' *manda i vini descritti nella detta scrittura posti nella villa del Donegal per pretio de lire cento il carro, termine a pagare per tutto il mese d'ottobre prossimo venturo, [...] dobbiate quanto prima mandar a veder, mesurar detti vini, accio possi far condurli ...* » in Venice, (ASVe, Notarile, Atti, b. 10678, c. 281rv) in the Italian language).

(12) For the history of the villa see Anna Scalon, *Villa Zeno at Donegal in Cessalto*, in A. Peressini - A. Scalon, *The villas of San Stino di Livenza. Le pubblici periti agrimensori per il territorio e le case dominicali di San Stino e Corbolone dal XVI al XVIII secolo*, Villorba (Tv) 2011, pp. 128-148.

(13) With regard to the wine trade in the Veneto Pre-Alps, I refer to G. Bardini, *La Strada Regia di Alemagna*, in *Commercio del vino lungo la Strada Regia verso l'Alemagna, il Cadore e Venezia, Seravalle e Conegliano: da un periodo di fiorido mercato alla crisi di fine Settecento*, edited by Circolo Vittoriese di Ricerche Storiche (Atti del Convegno, Vittorio Veneto 24 maggio 2008), Vittorio Veneto 2008, pp.

Only three hundred barrels of wine were brought to their destination in the same year, while the remaining two hundred were never delivered, probably due to Cornaro's untimely death. Their estimated value of 2500 ducats was then paid (25th May 1587) to Sumachi by Cornaro's heirs (14).

The trade with England must have been particularly profitable if the same merchant from Zakynthos sold (13th August 1583) to the English merchants Tommaso Cinolo and Giorgio Salter, two hundred barrels of "*Moscato di Candia*" in the ratio of *mistachi* barrel, and another hundred barrels of "*Malvasia da Rhettime*", in the island of Crete, in the ratio of combined 38 per barrel. The agreed price was 6800 ducats<sup>15</sup>.

In Venice the sale of wine, which was differentiated by variety of wines and levels of quality, was guaranteed by various types of blends, which are often found to characterise the toponymy of the lagoon city: *ostarie*, *malvasia*, *magazeni*, *bastioni*, *samarchi* and *samarcheti*, the latter so called because they were marked with the winged lion of St. Mark's, and also *furatole* (16)

Particularly renowned were the *malvasie*, which were a unique example of the development of a strategy of promotion at state level, of a market linked to the wine trade which had become a luxury good. Malvasia refers to a category of particular wines: the "navigated wines". They were produced in the various sediments of the Serenissima in the Mediterranean Sea and were a good accompaniment to typical sweets such as donuts, bussolai, pignoccate, marzipan and biscuits. Therefore, sweet, liqueur-like, fragrant, pleasant alcoholic wines. They were fine wines and so reserved to wealthy people and in general to a refined clientele. The concessions of malvasia were already regulated in 1326 by a law of the Great Council. In 1514 there were twenty malvasias in Venice, in 1567 the number increased to twenty-eight. Then in 1671 the shop number was further raised to fifty-six and would remain so until the end of the Serenissima Republic of Venice. The quantity of the wines traded was either the measure of a bucket '*secchio*' (one bucket corresponds to 10.7 litres) or smaller, and had to be no less than one hundred steps away from other bastions (*bastioni*) (about 173 metres)(17)

It is probably by taking advantage of this opportunity that, on 5 March 1567, a certain Remedio q. Stefano da Malvasia in the Peloponnese as a "malvasia merchant" rented for ten years from Franceschina, widow of Manuso Misima di Nicolò Cretese a house with a "malvasia magazen" in the Casselleria in the Contra di Santa Maria Formosa in Venice. The agreed lease was of one hundred ducats a year, and the annual fees to be paid were "due secchi de malvasia moscatella" (18).

(14) ASVe, Notary, Acts, b. 7850, cc. 382v-384v. For the history of the palace I refer to J. Schulz, *The palaces medieval Venice*, Pennsylvania State University Press, 2004, pp. 115-116 and 123-124.

(15) ASVe, Notary, Acts, b. 7852, cc. 498r-499r.

(16) E. Zorzi, *Osterie veneziane, la gastronomia veneziana nei secoli*, Venice 2009.

(17) For the history of Malvasia in Venice the work of M. Dal Borgo - D. Riponti, *Malvasia un vino tra legislazione, commercio e diffusione nella Repubblica di Venezia (secoli XIII- XVIII)*, in *Il vino nella storia di Venezia. Vigneti e cantine nelle terre dei dogi tra XIII e XXI secolo*, edited by C. Favero, Cittadella (Pd) 2014, pp. 218-233.

An idea of the resourcefulness of our Remedio can be inferred from some acts carried out by the notary of Venice Antonio Callegarini, for example the nineteen ducats paid for “tante malvasie” purchased from Girolamo da Cremona (16 July 1569) (19). During the same year, he also earned 1035 ducats from the sale to the brothers Alessio and Domenico de Pasini from Brescia (merchant of malvasia the first and sifter of blaves, *crivelador*, the second) *«per l’amontar et pretio de tante malvasie de più sorte, bottami, arnasi et altre robbe che si ritrovano nel magazzino posto in contrà de Santa Margarita qual se tien in affitto»*<sup>(20)</sup> Subsequently (7 May 1579) Remedio Salla q. Stefano (in the document he had taken on the surname Salla) rented 485 ducats from Donà Basadonna and brothers q. Alessandro a "orto e terren vacuo da bianchizar cere, botteghe et magazen da basso posto in contrà di S. Geremia Profeta". It is curious that in the inventor of the warehouse there is also "guard dog" for the equipment of the wax factory (21).

Following Remedio's death on 5 September 1583 at the age of fifty-two(22) , his sons Lorenzo and ZuanAntonio, who were also merchants of malvasia, besides working as apothecaries (23) , decided to rent (4 October 1583) from Elisabetta di Nicolò Dalla Vecchia, a local merchant living in Padua , *«una casa granda da statio in Santa Maria Formosa in doi soleri con due camere»*

(18) *The first lease contract drawn up by the notary Angelo Da Canal (ASVe, Notary, Atti, b. 3097, cc. 132v-134r) will be modified on 29 January 1575 by the notary Antonio Callegarini, because the owner Marietta, wife of Severino Merendella, had decided to go and live in the house she had rented to Remedio; therefore the merchant of Malvasia had to give her fifty ducats for the rent of the shop itself (ASVe, Notary, Atti, b. 3107, c. 42v).*

(19) *They will be the heirs of Girolamo da Cremona, merchant of malvasia and ‘patron de burchio ferrante’, who will pay off the debt with Remedio (ASVe, Notary, Acts, b. 3101, cc. 364v-365r).*

(20) *It was at Remedio's house that the notary Callegarini notified the debt that the Pasini brothers had with him and the method of payment (ASVe, Notary, Acts, b. 3101, c. 476rv).*

(21) *The deed was drawn up in Remedio's warehouse in Santa Maria Formosa (ASVe, Notary, Acts, b. 3111, cc. 195r-197v).*

(22) *"adì 1583. M.s Remedio Sala dalla malvasia d'anni 52 malato da febre già giorni otto" (Archivio Storico del Patriarcato di Venezia, from now on ASPVe, Parrocchia di Santa Maria Formosa, Registro dei morti, III, 5 September 1583).*

(23) *Lorenzo Salla in a contract drawn up by the notary Callegarini appeared as an aromatherapist (ASVe, Notary, Acts, b. 3124, cc. 72v-73r, 13 February 1588), while his brother ZuanAntonio was a spice trader under the sign of St. Michael the Archangel in the district of San Girolamo in Venice (ASVe, Notary, Acts, b. 3151, cc. 35r-36r, 16 January 1602). ZuanAntonio had married Agnesina, daughter of Francesco Salvadori; as his wife's procurator, he would sell for 7300 ducats the house and workshop at the Rialto Bridge that Agnesina had inherited from her father, a white card merchant (ASVe, Notary, Acts, b. 3151, cc. 219v-228r, 8 May 1602).*

It was an important building whose land reached the "*riva sopra il rio de palazzo*". The duration of the contract was ten years for an annual rent of one hundred and eighty ducats (24). Thus moving the Malvasia workshop from the nearby Casselleria to the calle that would go down in history as Calle del Remedio. At the same time the malvasia business was rented for five years by Antonio di Cagioli q. Bettin, coming from Mura in Val Sabbia in the Brescia area, who was given the utmost trust since this agreement was registered on 13 September 1585, again with the notary Callegarini, after a few years that had been agreed privately between them. The same Brescian, who lived with his wife in the Salla family's house, could dispose of eighty ducats a year as well as other benefits granted to him in order to better carry out the sale activity in the malvasia workshop of which he also shared the revenues (25). It is possible that a part of the wine sold could also come from the lands purchased by the Salla family in 1594 from Valerio Valier q. Nicolò for 3000 ducats. There are seven fields and a half, forming a single body, with a dominical house located in the locality Casa rossa in San Trovaso in the Treviso area (26). In the first half of the seventeenth century the malvasia warehouse and the house that the Salla family had been renting for a long time, also known as "li Remedii", passed to Giovanni Rota (27). Later, in the income declaration (Redecima) of 1661, the buildings in Calle del Remedio were named after several owners: GioBatta Manzoni, Zuanne Rota greengrocer (frutariol), Vincenzo Mazocho dall'onto sotil (28).

(24) ASVe, Notary, Deeds, b. 3115, c. 547r.

(25) ASVe, Notary, Deeds, b. 3119, cc. 446v-448r.

(26) With the document of June 15, 1602, the payment was notified. The final payment was made on March 9, 1600, of "*uno casa dominical a pe piano e in soler de muro coperta de coppi con suo cortivo, horto et tutte et cadaune altre fabbriche cortivo essistenti insieme con campi sette et mezo di terra in un pezzo alla misura trivisana, contigua al detto cortivo, arativi piantadi et videgati*" (ASVe, Notarile, Atti, b. 3152, cc. 273r-274r).

(27) On 14 July 1634 it was made official to the tax authorities that a third of the property had passed to the brothers Carlo, Cassandra and Franceschina q. Vincenzo q. Francesco Maffei in the name of Zuanne Rota q. Bonfante (ASVe, 'Dieci savi sopra le decime in Rialto, Traslati', b. 1270, c. 33r).

(28) Bortolo Nicolini paid a rent of 210 ducats per year for the "*casa e magazen da malvasia*" (ASVe, Dieci savi sopra le decime in Rialto, Redecima 1661, Catastico, Castello, Santa Maria Formosa, b. 420, c. 734v).

The new owners were registered in the *Redecima* of 1711(29). The Malvasia warehouse was rented to Bortolo Nicolini q. Bortolo, who would manage it for over fifty years until his death on 18 January 1712 at the age of seventy-eight (30).

Since Bortolo Nicolini had no children, he left the profits of the business to his nephew Maria, daughter of his brother Piero, and in accordance with the wishes 'del cuius', the testamentary commissioners instructed experts to draw up an inventory of all the property owned by Nicolini (31).

On 25th February 1711 *more Veneto* (1712 in common use) it was written the inventory "delli mobili di casa e magazzino da Malvasia", by *quondam* Bortolo Nicolini, in Calle del Remedio in the district of Santa Maria Formosa in Venice. Two separate inventories were then drawn up. While for the house a simple list of everything that was found inside was written, for Malvasia instead, the experts, in addition to the note of the *robe* 'goods', in order to be able to give the proceeds of the act to the Nicolini's *nezza*, also made an estimate of the goodwill of the shop and of the goods present. The value corresponded to 1346 ducats. Furthermore, they wrote a "note of the debtors" of the Malvasia, with the respective amounts to be paid in "vouchers", "of some hope" and "desperate".

Reading the *inventario* (Inventory) becomes particularly interesting because it lets us know which types of wines were the most sold: "Moscato botte 17 mastelli 16 a misura al praticato [I remember that wine by law had to be sold only in quantity not superior to a bucket], Vino di Spagna [i.e. wines from Sicily] mastelli 26 -, Scoladure [i.e. ripassi di torchio] mastelli 18, Liatico [better known as Aleatico] mastelli 14, Negro di Ceff [aloni]a mastelli 8, Vino di Cipro mastelli 14, Moscato d'Istria mastelli 11, Proseco mastelli 1, et Garganego da Verona mastelli 7 -". In Malvasia there were also: "Asedo [vinegar] bigonzi 10 -, Vino di Fiorenza [i.e. Chianti] flasks 26, called forte fiaschi 24, Moscato cotto [i.e. must] tubs 2, Bira, 7 tubs [beer] 10 -, Vin Garbo [with a sour taste] pure Piran à mettà aqua bigonci 13 tubs 9 -, Vino Marzemin tubs 4, Miel caratello lire 340 [equivalent to more than ten kilos of honey used to make spicy wines according to a practice reported by Apicius in *De re coquinaria*]"

(29) *Girolamo Scarella, Alvise Franceschi and the Eredi Donadelli declared to the tax authorities in the Redecima of 1771 that they were co-owners of the "Casa e magazen da Malvasia" in Calle del Remedio which was rented by Bortolo Nicolini for 132 ducats a year; while for "inviamento di detto magazzino" Nicolini paid 25 ducats to Giulia Pellizzari (ASVe, Dieci savi sopra le decime in Rialto, Redecima 1711, Catastico, Castello, Santa Maria Formosa, b. 428, c. 216r).*

(30) *This is what the priest reported: "On 18 January 1712. The s.r Bortolo Nicolini of 78 years in c.a amalato di punta g.i 5 in c.a Med.o Grandi. He will bury s.r Giacomo Tamburini his nephew with cap.o" (ASPVe, Parish of Santa Maria Formosa, Register of the dead, XIII, 18 January 1712).*

(31) *ASVe, Notary, Testaments, b. 472, Protocol 3, cc. 293r-241r (Notary Marco Generini).*

Analysing the types of wines present in Nicolini's malvasia, it can be noted that these were all, as we shall say today, of superior quality and, even if it has not been marked whether they were old or new wines, they can be assigned to the harvests of the 1710 and 1711 vintages. The chronicles recall the intense cold of January 1709, the lagoon froze to such an extent that one was able to walk all the way to Marghera. Particularly interesting is the fact that the experts of many of the wines, whose quantity is always specified, have also indicated the origin beside the type of wine. If the denomination of origin does not admit any doubts about the provenance, I think that the wines where this has not been highlighted, such as *Moscato*, *Prosecco* and *Marzemini*, should be considered of local production and therefore obtained from vines grown in the Lagoon.

It is well-known that the lagoon islands have always been used for agriculture. They were rich in vineyards and vegetable gardens, owned by private individuals or religious bodies, which supplied the realtino market with fresh produce. In Sant'Erasmus people cultivated Ribolla, which was requested as an honour in a lease contract dated 15th September 1576 drawn up by the notary Francesco Mondo<sup>34</sup>; and so was Raboso. It is interesting how the silk merchant Alberto Gozi q. Gabriel reminded the tax authorities, with the tithing condition of 1661, that he wanted to retire to his vineyards which provided him with the never praised Raboso (35). The presence of quality viticulture in the Lagoon is confirmed by the various grape varieties recently (2012) found, such as Marzemino at Torcello, Moscato at the Arsenale and above all Glera, i.e. Prosecco, San Michele, San Samuele, Torcello and Vignole (36).

(33) ASVe, *Avogaria di comun*, b. 3005, Inv. 301. In this regard, it is interesting to compare our Inventory with that of 29 June 1780 (card II.26) by Michela Dal Borgo, *Inventory of the malvasia shop of Antonio Donadelli's firm located in the parish of San Cassan, in Acqua e cibo a Venezia. Storie della laguna e della città*, edited by D. Calabi - G. Galeazzo (Catalogo della Mostra, Venezia 26 September 2015 - 14 February 2016), Venice 2015, p. 169.

(34) A. Peressini, *La coltivazione della vigna a Venezia dall'atti notarili del secondo Cinquecento*, in *L'eredità della Serenissima. Vigneti e vini nell'area della DOC Venezia, San Giovanni Lupatoto (Vr) 2016*, pp. 131-137.

(35) ASVe, *Dieci savi sopra le decime in Rialto, Redecima 1661, Cannaregio*, b. 222, *condizion n. 1383*; and G. Gullino, *Quando il mercante costruì la villa: le proprietà dei Veneziani nella Terraferma*, in *Storia di Venezia (Istituto della Enciclopedia Italiana Treccani)*, edited by G. Cozzi - P. Prodi, Roma 1994, VI, pp. 875-924; in general on the history of Raboso reference to U. Bernardi, *Quando il Raboso e Friularo si chiamavano vin moro, Crocetta del Montello (Tv) 2017*.

(36) Regarding the discovery of the vines and the techniques used for the recognition of the cultivars, refer to M. Crespan - G. De Lorenzis - C. Favero - S. Imazio - D. Migliaro - J. Nardi - A. Pitacco - A. Scienza, *Alla ricerca delle vecchie viti a Venezia e Laguna*, in *Il vino nella storia di Venezia. Vigneti e cantine nelle terre dei dogi tra XIII e XXI secolo*, edited by C. Favero, Cittadella (Pd) 2014, pp.

The Inventory (*inventario*) of 1712 is the first archival document (there are no other documents on the subject) where Prosecco wine (about 74 litres) is indicated, and it is also the first (to my knowledge) that mentions Prosecco sold in Venice in a Malvasia. And this is important for the history of Prosecco, also because it greatly anticipates the "melaromantic" Prosecco mentioned in *Il Roccolo Ditirambo* (Venice, 1754) by the Vicenza academic Aureliano Acanti, and the statement by Francesco Maria Malvolti in the *Giornale d'Italia* of 1772, which relates Prosecco for the first time to the lands of Conegliano-Valdobbiadene.

Particular attention is also due to the beer present in Nicolini's workshop which, unlike wine, does not belong to our tradition; it may be thought that it was not produced locally, but was imported from England. There are no documents proving the sale before 1712 (37).

In the *Redecima* of 1740 the malvasia in Calle del Remedio had become the property of Girolamo Scarello and Antonio Franceschi, and it was rented to Zuanne Molinari (38). From the Census of 1762 of the malvasia shops in Venice (ours was marked with the number (43) it was managed by Pietro Antonio Prina(39).Giuseppe Tassini in *Curiosità veneziane* (1863), quoting Dezan, recalled how the Remedio's shop stood out among all the other malvasia shops in town for a singular "legend originated by the similarity between the name of the owner Remedio and the word remedy".

Therefore, precisely because of the similarity of the two terms, it was thought that the malvasia sold in this shop possessed specific therapeutic qualities such as to cure even " incurable diseases " (40). For this reason it can be thought that Calle del Remedio at the beginning of the 19th century became Calle del Remedio, and as such it was listed in the maps of the Napoleonic and Austrian Cadastres (41).

In a passage of the *Codici Gradenigo*, Tassini also reports that according to an ancient tradition the Venetian patricians would present to the Doge the young children when they reached the age of majority in order to enter the *Maggior Consiglio*. At the end of the ceremony it was customary to stop in the Malvasia del Remedio to taste the wine of the same name with its tasty compasses in the conviction that such a stop would bring good fortune to the young aristocrat. It is unusual that the wine drunk was a sort of elixir of long life, leading one to think of a *trait d'union* with the Pucino wine mentioned by Plinius the Elder in the *Naturalis historia* which exalts its medicinal properties. This wine, according to the Roman historian, had an even more ancient origin, it would be the "wine that the Greeks exalted with exceptional praise and indicated with the name of Pretenziano", from the name of the Piceno territory called *Pretetia* near Adria, today Atri (42). The link between Prosecco and Pucino is also mentioned by the English nobleman Fynes Moryson during his journey to Italy in 1593. He considered it one of the best Italian wines (43).

Therefore it can be said that the famous Venetian *Remedio* (remedy) would not be anything but Prosecco. Calle del Remedio, although it is remembered because Nicolò Tommaseo was captured there, today it is also remembered, and above all, for Ernest Hemingway's friendship with the Venetian noblewoman Adriana Ivancich who tasted the well-known *Remedio*, or Prosecco.

(40) G. Tassini, *Curiosità Veneziane. Origine delle denominazioni stradali, Venice 1863, edition 1872, II, p. 176.*

(41) ASVe, *Censo stabile, Mappe napoleoniche, Venezia Castello, 2; ASVe, Censo stabile, Mappe austriache, Venezia Castello, 2.*

(42) Pliny the Elder in his *Fourteenth book La vite il vino ricordava che: "Giulia Augusta attributed the fact of having reached 86 years of age to Pucino wine, the only wine she had ever drunk. It comes from the gulf of the Adriatic, which is not far from the source of the Timavo, from a stony hill where the sea breeze brings to maturity a quality of grape that produces wine for a few amphorae; no other wine is considered more suitable for medicinal use".*

(43) This is what Moryson said: "*Histria is divided between the Forum Julii, and Histria properly said [...]* Here grows the Pucinum wine, now called Prosecco, much celebrated by Plinius: "*These are the most famous wines in Italy. La lagrima di Cristo, and similar wines at Cinqueterre in Liguria: the 'vernaza', and the 'moscatino bianco', especially that of Montefiascone in Italy. Cecubum in the Kingdom of Naples, and Prosecho in Histria"* (An itinerary containing his ten yeeres travel through the twelve dominions of Germany, Bohmerland, Sweitzerland, Netherland, Denmarke, Poland, Italy, Turkey, France, England, Scotland & Ireland, London, 1617; reediz. Glasgow, 1907-1908, IV, pp. 80 and 1039). More generally on Prosecco see F. Colombo, *Storie di vini dell'Adriatico. New investigations on the relationship between Prosecco and Dalmatian Prosek, "La Ricerca", (2014) 65, pp. 11-13.*