

prosecco masters

COL VETORAZ, EXTRA DRY, DOCG PROSECCO (16G/L)

New to the Prosecco Masters this year was this drop from Col Vetoraz, which impressed for its generosity and intensity. At the sweeter end of the spectrum with 16g/l residual sugar, there is some noticeable mouth-filling richness, along with ripe peach and pear flavours. But if that sounds a bit heavy, fear not, this is a balanced glass of fizz, with the sweet fruit more than offset by a fresh lemon zest acidity.

Price: £15-£20

Medal: Gold



PLEX ORGANIC BRUT, PROSECCO DOC, NV (11G/L)

Although niche, there is a growth area in Prosecco: organic variants. But are they any good? Well, this sample called P.Lex was one of the highest-scoring Proseccos of the day, and employs organically grown Glera – which is the grape of Prosecco. It has a lovely array of flavours, with honey and mango dominating, a touch of orange blossom, and then a lingering pear and apple fresh fruit finish.

Price: £10-£15

Medal: Master



DELLA VITE PROSECCO DOCG EXTRA DRY NV (14G/L)

Made by respected Prosecco producer Foss Marai for the Delevingne sisters, this is a new celebrity sparkling wine brand, and it looks good, and, importantly, tastes good too. Loaded with fresh peach and pear, and containing 14g/l of residual sugar, it's a soft style of Prosecco, but with enough zesty, chalky freshness to keep one sipping. It's not cheap, but it's a lovely top-end expression.

Price: £25

Medal: Gold



BISOL PROSECCO CARTIZZE VALDOBBIADENE SUPERIORE (25G/L)

If you've never tried Cartizze, then you haven't experienced the ultimate Prosecco. Hailing from a small, steep-sloping hill in the heart of Valdobbiadene, this site offers an intensely fruity, richly-textured sparkling taste, and a master of this style is Bisol1542. Indeed, its Cartizze was the highest-scoring sample in this year's Prosecco Masters, and 2020's too, wowing for its combination of peaches and cream, candied orange, honeydew melon, and hint of lime zest. It's full, sweet, layered, and wonderfully refreshing too.

Price: £40

Medal: Master



BOTTEGA PINK GOLD, BRUT (11G/L)

It's been a long time coming, but pink Prosecco is finally here, and it offers all the appeal of the clear fizz, with a touch of red berry fruit, and a pretty look. For a brilliant example of this additional offer from Prosecco DOC – the DOCG hasn't authorised its production – then turn to Bottega. This strikingly packaged Prosecco is a delicious salmon pink drop, with peaches and melon, soft sweet strawberry, and a chalky bright finish.

Price: £20-£30

Medal: Master

