



Bortolin Angelo – il nome omaggia il suo fondatore - è una storica cantina di nicchia, che sorge fra le Rive di Guia, nell'area più vocata di Valdobbiadene: per questo, sceglie con orgoglio di produrre solo Valdobbiadene, solo DOCG. Oggi, Desiderio Bortolin – affiancato dal padre Angelo - guida con passione la squadra dell'azienda, una famiglia di talenti appassionati e motivati.

“Chi viene a trovarci capisce perché si tratti di Superiore: produciamo poco, lavoriamo moltissimo, vendemmiamo rigorosamente a mano. Proponiamo esclusivamente Valdobbiadene DOCG significa rispettare il consumatore, appagare l'appassionato, omaggiare la nostra cultura, rispettare il territorio e le nostre antiche Rive” spiega Desiderio “Abbiamo investito in una tecnologia intelligente e in una viticoltura sostenibile, capace di far esprimere al meglio le uve dei vigneti vocati: come sapete, amiamo le salite, non le discese”. Perfino il design della bottiglia – premiata con l'Oro a Vinitaly – valorizza l'unicità di Valdobbiadene: la forma sinuosa ricorda la torsione del tralcio di vite e il packaging riprende i colori tipici del terroir locale.

Bortolin Angelo - the name pays homage to its founder - is a historic winery, which stands among the Rive di Guia, in the most suitable area of Valdobbiadene: This is the reason why, proudly chooses to produce only Valdobbiadene, only DOCG. Today, Desiderio Bortolin - together with his father Angelo - passionately leads the company team, a family of passionate and motivated talents.

"Those who come to visit us understand why we are talking about "Superiore": we produce small quantities, we work a lot, we harvest strictly by hand. Offering exclusively Valdobbiadene DOCG, means respecting the consumer, satisfying the enthusiast, paying homage to our culture, respecting the territory and our ancient Rive"; explains Desiderio, "We have invested in intelligent technology and sustainable viticulture, capable of giving the best possible expression of our vineyards: as you know, we love climbs, not descents". Even the design of the bottle - awarded with Gold Medal at Vinitaly - enhances the uniqueness of Valdobbiadene: the sinuous shape reminds the typical twisting of the grapevine and the packaging takes up the colours of the local terroir.

Bortolin Angelo - der Name ist eine Hommage an den Gründer - ist eine historische Nischenkellerei, die sich inmitten der Rive di Guia, in der bekanntesten Gegend von Valdobbiadene befindet: aus diesem Grund ist sie sehr stolz darauf, nur Valdobbiadene DOCG herzustellen. Heute führt Desiderio Bortolin - flankiert von seinem Vater Angelo - mit grosser Leidenschaft das Team des Weinguts, eine Familie die von Leidenschaft und motivierten Talenten lebt.

"Wer zu uns kommt, versteht, warum wir es mit "Superiore" zu tun haben: Wir produzieren wenig, wir arbeiten viel, wir ernten ausschließlich von Hand. Nur Valdobbiadene DOCG anzubieten, bedeutet, den Verbraucher zu schätzen, die Weinliebhaber bestmöglichst zufrieden zu stellen, unserer Kultur zu huldigen, dem Territorium und unseren alten Rive die grösste Wertschätzung entgegenzubringen" erklärt Desiderio "Wir haben in intelligente Technologie und nachhaltigen Weinbau investiert, und sind somit in der Lage, die Trauben der Weinberge in ihrer besten Form zum Ausdruck zu bringen: wie Sie wissen, lieben wir Herausforderungen, nicht Selbstverständlichkeit". Sogar das Design der Flasche - ausgezeichnet mit Gold bei Vinitaly - unterstreicht die Einzigartigkeit von Valdobbiadene: Die gewundene Form erinnert an die Drehung des Rebstocks und die Aufmachung an die typischen Farben des lokalen Terroirs.

BORTOLIN ANGELO



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BORTOLIN ANGELO



Valdobbiadene DOCG Rive di Guia "Sommarval" - Extra Brut

WINE TYPE

Valdobbiadene DOCG Extra Brut Sparkling Wine

WINE NAME ON LABEL

Bortolin Angelo - Valdobbiadene DOCG Rive di Guia Extra Brut "Sommaval"

GRAPE VARIETAL

100% Glera

VINEYARD EXPOSURE

Southern

VINEYARD ALTIMETRY

300 m.a.s.l.

TRAINING SYSTEM AND YIELD

Double arched cane at 3000 vines/ha - yield 130 q/ha

HARVEST PERIOD

September - Exclusively hand-picked

WINEMAKING

Conegliano Valdobbiadene Method

AGING

60 days of aging on lees in autoclave

COLOUR

Pale straw yellow

AROMA

Dry and sincere, with predominant sensations of minerality and a variety of aromatic herbs, such as wild sage which naturally grows in the Sommaval vineyard where this Valdobbiadene DOCG originates.

FLAVOUR

The absence of residual sugar express an intriguing roundness, with characteristic salinity due to the "saliz" soil, and typical aromaticity of the Sommaval vineyard. The bubbles (effervescence) give on the palate creamy and almost velvety sensations.

LONGEVITY

24 months

ALCOHOL (average value)

11.5 %Vol.

TOTAL ACIDITY (average value)

5.8 g/l in Tartaric Acid

RESIDUAL SUGAR (average value)

0 g/l

PRESSURE at 20° C (average value)

4.8 bar

FOOD SUGGESTIONS

Fish, in particular, fleshy molluscs or crustaceans. Its unique characteristics make it suitable for wine lovers who drink in small doses allowing it to be drunk throughout the meal.

SERVING TEMPERATURE

Serve at a temperature of 10-12°C

STORAGE

Protect from direct sunlight and sources of heat at a temperature of 15-20°C, preferably with the bottle upright. Do not refrigerate for long periods.

GENERAL DESCRIPTION

This Valdobbiadene is obtained only and exclusively from grapes of a single vineyard that has always belonged to our family and that we call "Sommaval", an historical vineyard located in Guia of Valdobbiadene, at an altitude of 350 mt and facing South. The hard choice to vinify a single vineyard, born from the desire to make understand how complex is the art of working in Valdobbiadene. Obtain a wine from a single vineyard, means to enclose in the glass the characteristics and the peculiarities that are exclusive of that land, collecting the different shades that each season gives us. Making it with 0 residual sugar allows us to offer something unique, different, typical and characteristic of that land. It does not absolutely mean that it must necessarily be the best, but certainly inimitable and unrepeatable. A wine for connoisseurs, for the curious, for lovers of our denomination, for who wants to know better our identity, our work, our family and our philosophy.

It should be served between 10-12°C in a very large glass and tasted with your eyes closed, letting yourself be carried away by emotions. A meditation wine, to share with friends exchanging their opinions.

In order to taste it in all its integrity, it should be consumed within 15/18 months from the bottling date.

To know when our Valdobbiadene DOCG has been bottled, just photograph the QR-CODE that is printed on the back label of our bottle, or connect to the site info.bortolinangelo.com and enter the lot number indicated. Here you can know the organoleptic data of the bottle you are tasting, how many bottles and in which sizes the sparkling wine has been bottled, and see and download the certificate of suitability issued by the ministerial body VALORITALIA.

It is available in the size 0,75L in our personal bottle, that is inspired by the twisting branch of the vine.

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BORTOLIN ANGELO



Valdobbiadene DOCG Rive di Guia "Angelin Beo" - Extra Brut

WINE TYPE	Valdobbiadene DOCG Extra Brut Sparkling Wine
WINE NAME ON LABEL	Bortolin Angelo - Valdobbiadene DOCG Rive di Guia Extra Brut "Angelin Beo"
GRAPE VARIETAL	100% Glera
VINEYARD EXPOSURE	Southern
VINEYARD ALTIMETRY	300/400 m.a.s.l.
TRAINING SYSTEM AND YIELD	Double arched cane at 3000 vines/ha - yield 130 q/ha
HARVEST PERIOD	September - Exclusively hand-picked
WINEMAKING	Conegliano Valdobbiadene Method
AGING	60 days of aging on lees in autoclave
COLOUR	Pale straw yellow
AROMA	Dry and sincere, with predominant fruity sensations and minerality, typical of the vineyards of Guia, where this Valdobbiadene DOCG is born.
FLAVOUR	The absence of residual sugar express an intriguing roundness, with characteristic salinity due to the "saliz" soil, typical of our hills. The bubbles (effervescence) give on the palate creamy and almost velvety sensations.
LONGEVITY	24 months
ALCOHOL (average value)	11.5 %Vol.
TOTAL ACIDITY (average value)	5.8 g/l in Tartaric Acid
RESIDUAL SUGAR (average value)	0 g/l
PRESSURE at 20° C (average value)	4.8 bar
FOOD SUGGESTIONS	Fish, in particular, fleshy molluscs or crustaceans. Its unique characteristics make it suitable for wine lovers who drink in small doses allowing it to be drunk throughout the meal.
SERVING TEMPERATURE	Serve at a temperature of 10-12°C
STORAGE	Protect from direct sunlight and sources of heat at a temperature of 10-12°C , preferably with the bottle upright. Do not refrigerate for long periods.
GENERAL DESCRIPTION	<p>This Valdobbiadene is obtained from grapes grown exclusively in the village of Guia, a land that has always been home to our family and continues to thrill us daily. Deciding to assemble and vinify only the grapes of our country, means to pay tribute to what is the origin of our history, our passion and even our success: our Earth.</p> <p>We called this sparkling wine "Angelin Beo", a name with which Angelo Bortolin, the founder of our winery, is known on the spot, since his 80th birthday and the company's 50th anniversary coincide in 2018.</p> <p>A Valdobbiadene with zero residual sugar, which allows you to appreciate the characteristics of the earth. Tasted at a temperature of 10/12°C in a very large glass, this sparkling wine is aimed at a careful and curious consumer, who wants to be carried away by emotions.</p> <p>To taste it in all its integrity, it should be consumed within 15/18 months from the date of bottling. To know when our Valdobbiadene DOCG has been bottled, simply photograph the QR-CODE that is on the back label of our bottle, or connect to the site info.bortolinangelo.com and enter the lot number indicated. Here you can find out the actual organoleptic data of the bottle you are tasting, know how many bottles and in how many formats the same sparkling wine has been bottled, and above all to view and download the certificate of suitability issued by the ministerial body VALORITALIA.</p> <p>Available in 0.75L and 1.5L versions in our personal bottle that reminds the twisting shape of a grapevine.</p>



BORTOLIN ANGELO



Valdobbiadene DOCG - Brut

WINE TYPE	Valdobbiadene DOCG Brut Sparkling Wine
WINE NAME ON LABEL	Bortolin Angelo – Valdobbiadene DOCG Brut
GRAPE VARIETAL	100% Glera
VINEYARD EXPOSURE	Southern
VINEYARD ALTIMETRY	200/250 m.a.s.l.
TRAINING SYSTEM AND YIELD	Double arched cane at 3000 vines/ha - yield 135 q/ha
HARVEST PERIOD	September – Exclusively hand-picked
WINEMAKING	Conegliano Valdobbiadene Method
AGING	30-40 days of aging on lees in autoclave
COLOUR	Pale straw yellow
AROMA	Dry and fine, with sensations of apple and green pear giving it the right amount of zest and making it a wine that immediately evokes its direct and essential character.
FLAVOUR	The perfect acidity and balanced softness make it a poignant Brut. It has a fruity citrus aftertaste. The bubbles (effervescence) are subtle, creamy, and almost velvety on the palate.
LONGEVITY	24 months
ALCOHOL (average value)	11.5 % Vol.
TOTAL ACIDITY (average value)	5.5 g/l in Tartaric Acid
RESIDUAL SUGAR (average value)	6 g/l
PRESSURE at 20° C (average value)	4.8 bar
FOOD SUGGESTIONS	A purely aperitif wine, it can accompany delicate fish-based first course dishes, as well as fresh cheeses. The delight of sharing joyful moments is, however, the perfect pairing.
SERVING TEMPERATURE	Serve at a temperature of 8-10°C
STORAGE	Protect from direct sunlight and sources of heat at a temperature of 15-20°C, preferably with the bottle upright. Do not refrigerate for long periods.
GENERAL DESCRIPTION	<p>The Brut version of the Valdobbiadene DOCG is the most typical and characteristic for the appellation, since the low residual sugar, leaves to the fruit the maximum expression of its aromas. It is a dry sparkling wine, which can be more easily appreciated by the most demanding palates. As all grapes collected by our family, also those that give origin to the Valdobbiadene DOCG Brut of the Bortolin Angelo Spumanti, are exclusively hand picked and their transformation is scrupulously controlled and respected.</p> <p>This Valdobbiadene DOCG should be served between 8-10°C in order to soften the palate, in a large glass. Its characteristic fruity aroma and the delicate and dry taste, make it ideal both as an aperitif and to accompany any meal. In order to taste it in all its integrity, it should be consumed within 15/18 months from the bottling date.</p> <p>To know when our Valdobbiadene DOCG has been bottled, just photograph the QR-CODE that is printed on the back label of our bottle, or connect to the site info.bortolinangelo.com and enter the lot number indicated. Here you can know the organoleptic data of the bottle you are tasting, how many bottles and in which sizes the sparkling wine has been bottled, and see and download the certificate of suitability issued by the ministerial body VALORITALIA.</p> <p>It is available in the size 0,75L - 1,5L and 3,0L in our personal bottle, that is inspired by the twisting branch of the vine.</p>



BORTOLIN ANGELO



Valdobbiadene DOCG - Extra dry

WINE TYPE

Valdobbiadene DOCG Extra Dry Sparkling Wine

WINE NAME ON LABEL

Bortolin Angelo - Valdobbiadene DOCG Extra Dry

GRAPE VARIETAL

100% Glera

VINEYARD EXPOSURE

Southern

VINEYARD ALTIMETRY

200/250 m.a.s.l.

TRAINING SYSTEM AND YIELD

Double arched cane at 3000 vines/ha - yield 135 q/ha

HARVEST PERIOD

September - Exclusively hand-picked

WINEMAKING

Conegliano Valdobbiadene Method

AGING

30-40 days of aging on lees in autoclave

COLOUR

Pale straw yellow

AROMA

Dry and subtle, the essential elegance of the aromas of apple, pear and peach make it an easy to drink wine that inspires to be tasted.

FLAVOUR

The rounded flavour with a balanced acidity make it a versatile wine which satisfies the taster. The aftertaste is fruity. The bubbles (effervescence) are subtle, creamy, almost velvety on the palate.

LONGEVITY

24 months

ALCOHOL (average value)

11.5 % Vol.

TOTAL ACIDITY (average value)

5.5 g/l in Tartaric Acid

RESIDUAL SUGAR (average value)

12 g/l

PRESSURE at 20° C (average value)

4.8 bar

FOOD SUGGESTIONS

It can be regarded as a "multitasking" wine that can be drunk on any occasion from aperitifs to desserts, however it pairs well with flavoured dishes such as fish and shellfish. The ideal pairing is the delight to share joyful moments at any given time of the day.

SERVING TEMPERATURE

Serve at a temperature of 7-9°C

STORAGE

Protect from direct sunlight and sources of heat at a temperature of 15-20°C, preferably with the bottle upright. Do not refrigerate for long periods.

GENERAL DESCRIPTION

The Extra dry version of the Valdobbiadene DOCG is the most known and consumed. Its light residual sugar makes it smooth on the palate and dedicated to a delicate consumer. The grapes, that give origin to this sparkling wine, are exclusively hand picked on the steep hills of Valdobbiadene and their vinification is scrupulously controlled and respected. Its fine and persistent perlage, its characteristic fruity aroma, and its low alcohol content, combined with the delicate taste, make this wine ideal for any occasions and at any time of the day.

It is best served between 7- 9°C, possibly in a large glass that allows you to aerate it.

In order to taste it in all its integrity, it should be consumed within 15/18 months from the bottling date.

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It is available in the size 0,75L - 1,5L - 3,0L in our personal bottle that is inspired by the twisting branch of the vine, and in the size 6L and 9L in the classical bottle, matte brown painted for special occasions.

Bortolin Angelo Spumanti Sas di Bortolin Desiderio & C.

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BORTOLIN ANGELO



Valdobbiadene DOCG Rive di Guia "Desiderio" - Dry

WINE TYPE	Valdobbiadene DOCG Rive di Guia Dry Sparkling Wine
WINE NAME ON LABEL	Bortolin Angelo - Valdobbiadene DOCG Rive di Guia Dry "Desiderio"
GRAPE VARIETAL	100% Glera
VINEYARD EXPOSURE	Southern
VINEYARD ALTIMETRY	300/400 m.a.s.l.
TRAINING SYSTEM AND YIELD	Double arched cane at 3000 vines/ha - yield 135 q/ha
HARVEST PERIOD	September - Exclusively hand-picked
WINEMAKING	Conegliano Valdobbiadene Method
AGING	30-40 days of aging on lees in autoclave
COLOUR	Pale straw yellow
AROMA	Dry and harmonious with decisive varietal aromas such as unripe white fruit and white flowers.
FLAVOUR	A soft and round flavour, elegant in its simplicity, with a fruity aftertaste and bubbles (effervescence) that are fine and creamy on the palate.
LONGEVITY	24 months
ALCOHOL (average value)	11.5 % Vol.
TOTAL ACIDITY (average value)	5.5 g/l in Tartaric Acid
RESIDUAL SUGAR (average value)	20 g/l
PRESSURE at 20° C (average value)	5 bar
FOOD SUGGESTIONS	Its sweetness makes it a wine to be uncorked for important moments and/or with dessert at the end of a meal to perfectly conclude a memorable occasion.
SERVING TEMPERATURE	Serve at a temperature of 6-8°C
STORAGE	Protect from direct sunlight and sources of heat at a temperature of 15-20°C, preferably with the bottle upright. Do not refrigerate for long periods.
GENERAL DESCRIPTION	<p>Our Dry "Desiderio", from the 2020 harvest, becomes a Rive di Guia. A change that is part of our tradition, a decision taken to celebrate even better the unique characteristics of the territory that hosts us. We produce this Valdobbiadene DOCG since 1998: it was a choice made to celebrate the first 30 years of the winery, and, at that time, we decided to dedicate it to Angelo's father: Desiderio.</p> <p>A few days before the harvest, Angelo and Desiderio went through all the vineyards and decided what would be the grapes set for the cuvée of this Valdobbiadene DOCG. During the harvest 2020 this work was done exclusively between the vineyards of the village of Guia, bringing the selection to a new level, and making this wine, if possible, even more special. The grapes are all selected from vineyards in the village where our winery is based. The residual sugar is about 20 grams per litre, to give it a softer and delicate note. It is a velvety sparkling wine, smooth and balanced, which allows everyone to know, through the taste, what our Rive di Guia can offer to us. To taste it in all its integrity, it should be consumed within 15/18 months from the date of bottling. To know when our Valdobbiadene DOCG has been bottled, just photograph the QR-CODE that is located on the back label of our bottle, or connect to the site info.bortolinangelo.com, and insert the printed lot number.</p> <p>Here you will know all the organoleptic data of the bottle you are tasting, you will know how many bottles, in which sizes has been bottled this sparkling wine and, above all, you will be able to download the suitability certificate issued by the ministerial body VALORITALIA.</p> <p>Available in 0.75L version in our personal bottle, that is inspired by the twisting branch of the vine.</p>



BORTOLIN ANGELO



Valdobbiadene DOCG Superiore di Cartizze - Dry

WINE TYPE	Valdobbiadene DOCG Superiore di Cartizze Dry Sparkling Wine
WINE NAME ON LABEL	Bortolin Angelo - Valdobbiadene DOCG Superiore di Cartizze Dry
GRAPE VARIETAL	100% Glera
VINEYARD EXPOSURE	Southern
VINEYARD ALTIMETRY	250 m.a.s.l.
TRAINING SYSTEM AND YIELD	Double arched cane at 3000 vines/ha - yield 120 q/ha
HARVEST PERIOD	September - Exclusively hand-picked
WINEMAKING	Conegliano Valdobbiadene Method
AGING	30-40 days of aging on lees in autoclave
COLOUR	Pale straw yellow
AROMA	Dry and subtle, the particular area of origin gives it strong and aromatic sensations of white fruit, citrus, and a delicate minerality.
FLAVOUR	The round and soft favour gives elegance on the palate, with a fine, creamy, almost velvety bubble (efervescence).
LONGEVITY	24 months
ALCOHOL (average value)	11.5 % Vol.
TOTAL ACIDITY (average value)	5.7 g/l in Tartaric Acid
RESIDUAL SUGAR (average value)	20 g/l
PRESSURE at 20° C (average value)	4.8 bar
FOOD SUGGESTIONS	Its sweetness makes it a wine to be uncorked for important moments and/or with dessert at the end of a meal to perfectly conclude a memorable occasion.
SERVING TEMPERATURE	Serve at a temperature of 6-8°C
STORAGE	Protect from direct sunlight and sources of heat at a temperature of 15-20°C, preferably with the bottle upright. Do not refrigerate for long periods.
GENERAL DESCRIPTION	<p>The land on which we cultivate the grapes that give us the Superiore of Cartizze, is the most suitable to produce wines of absolute prestige. This land has been regulated since 1969 and consists of only 107 hectares of vineyards among the steepest hills of San Pietro di Barbozza, Santo Stefano and Saccol, in the municipality of Valdobbiadene. The result of the grapes ripened on these sunny hills is a sparkling wine of great structure, with delicate and harmonious aromas. It is dedicated to the most important moments to share with beloved people.</p> <p>It should be served between 6-8°C in a very large glass, in order to appreciate it in the best way. In order to taste it in all its integrity, it should be consumed within 15/18 months from the bottling date. To know when our Valdobbiadene DOCG has been bottled, just photograph the QR-CODE that is printed on the back label of our bottle, or connect to the site info.bortolinangelo.com and enter the lot number indicated. Here you can know the organoleptic data of the bottle you are tasting, how many bottles and in which sizes the sparkling wine has been bottled, and see and download the certificate of suitability issued by the ministerial body VALORITALIA. It is available in the size 0,75L in our personal bottle, that is inspired by the twisting branch of the vine.</p>



BORTOLIN ANGELO

SCATOLE REGALO

Tutti i nostri prodotti potranno essere acquistati oltre che nei tradizionali cartoni da 6 e da 12 bottiglie, anche negli eleganti astucci plastificati che rendono il regalo più raffinato.

GIFT PACKS

All our products can be bought, both in the traditional 6 and 12 bottle packs, and in the elegant boxes, which make the gift more attractive.

GESCHENK-KONFEKTIONEN

All unsere Produkte sind, ausser in den traditionellen Kartons mit 6 oder 12 Flaschen, auch in eleganten kunststoffbeschichteten Geschenk-Konfektionen erhältlich, die den wertvollen Charakter des Geschenks unterstreichen.



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