



## **SURROUNDED BY BEAUTY**

In today's world there are still small, precious, wonderful things to be discovered, far from the city's noise and the rush of modern life. The area between **Asolo and Montello** is a perfect example, as it is as precious as its most renowned wine: **Asolo Prosecco DOCG**, the smallest designation within the world of Prosecco, made entirely from vineyards located on hillsides.

We are in the **northeast of Italy**, in the province of **Treviso**, less than 100 km from Venice. Despite its limited sizing, the area is characterised by a discreet elegance that combines beauty, art, and international flair.

Its emblem is **Asolo**, a walled village once loved by Queen of Cyprus **Caterina Cornaro** in the 1400s and by actress **Eleonora Duse**. This land also captivated great travelers such as **Robert Browning**, **Freya Stark**, and **Ernest Hemingway**, who, after exploring the world, found a haven of peace here. The identity of the area also lies in **Montello**, where the still wines **Montello Docg** and **Montello Asolo Doc** are produced. It's a fascinating place where nature and culture intertwine. The **Abbey of Sant'Eustachio** in **Nervesa della Battaglia** symbolizes this bond, as it is the place **Monsignor Giovanni Della Casa** wrote *Il Galateo*, the etiquette book whose principles still underlie social conduct today, back in the 16<sup>th</sup> century. Known as the "Wood of the Serenissima," during the time of the Republic of Venice, its forests provided timber for ships and buildings, and it was already an area renowned for its wines, that were taxed more heavily than others in Italy.

Montello is also one of the most significant places of **World War I**: it was along the **Piave River** that the Austro-Hungarian advance was halted, marking a turning point in the conflict. The area's legacy is preserved in the **Great War itineraries**, tourist routes immersed in nature that crisscross the region.

CONSORZIO TUTELA VINI ASOLO MONTELO

Via Strada Muson, 2/C 31011 Asolo (TV) - Italy  
+39 0423.951683 | [info@asolomontello.it](mailto:info@asolomontello.it) | [asolomontello@pec.it](mailto:asolomontello@pec.it)  
[www.asolomontello.it](http://www.asolomontello.it)



## THE TERRITORY

This area has a **complex identity**: on one hand, it is known for the world-famous bubbles of **Asolo Prosecco Docg**; on the other, for the full-bodied red wines of **Montello Docg** and **Montello Asolo Doc** among the first in Italy to be made from **Bordeaux grape varieties** as early as the 1940s. Special attention is given to the **Recantina**, a native grape variety rediscovered in the last fifty years, which yields red wines of great character.

Viticulture here is entirely hillside-based, largely **manual**, and covers about **10%** of the total area of the two denominations, which span 18 municipalities: Asolo, Castelcucco, Cornuda, Monfumo, Borso del Grappa, Caerano S. Marco, Cavaso del Tomba, Crocetta del Montello, Fonte, Giavera del Montello, Maser, Montebelluna, Nervesa della Battaglia, Pieve del Grappa, Pederobba, Possagno, S. Zenone degli Ezzelini, and Volpago del Montello.

What makes a difference is the synergy between humans, the environment, and the grapevines. The growers, with centuries of expertise, have both respected and shaped these sometimes-steep hills, offering a mosaic of soils. This is demonstrated by the **Asolo Viticultural Zoning Study** conducted in 2012 by Prof. **Attilio Scienza** (University of Milan), along with **Davide Bacchiega, Jacopo Cricco, Luca Toninato, and Alessandro Zappata (AGER SC.)**. This research enabled the analysis of the land's suitability to evaluate the oenological potential of the area's key grape varieties.

The **Asolo area** features **pebbly conglomerates with a limestone matrix** on the southern hillsides and **marly soils** in the north. **Montello**, by contrast, has **clay-rich soils**, giving its wines—particularly reds—**longevity and complexity**. This diversity gives **Asolo Prosecco Superiore Docg** a unique character, distinguished by its breadth, minerality, and structure compared to other Prosecco expressions. This is why the **Extra Brut** style was, for this sparkling wine and for the first time, introduced here. The climate is **temperate**, blending the effects of the Adriatic Sea with the protection from the cold winds of the Dolomites offered by the Pre-Alps. It's a **mild climate**, once also suited to olive cultivation.

CONSORZIO TUTELA VINI ASOLO MONTELLO

Via Strada Muson, 2/C 31011 Asolo (TV) - Italy  
+39 0423.951683 | [info@asolomontello.it](mailto:info@asolomontello.it) | [asolomontello@pec.it](mailto:asolomontello@pec.it)  
[www.asolomontello.it](http://www.asolomontello.it)



## BIODIVERSITY IN THE VINEYARD

For **Asolo Prosecco Superiore Docg**, the primary grape is **Glera**, complemented up to a maximum of 15% by native varieties **Glera Lunga**, **Verdiso**, **Perera**, and **Bianchetta**. Glera is the semi-aromatic variety known worldwide as the base for Prosecco. Its origins are mysterious, but producers in this region have refined its expression. The other four are **indigenous varieties**, grown in small quantities and preserved thanks to the foresight of local growers who resisted the temptation to uproot these lower-yielding but highly relevant grapes, especially in the context of **climate change**. **Glera Lunga** is ancient and only recently recognized as a distinct variety. **Verdiso**, known for high acidity, historically was used to balance warmer vintages while **Bianchetta** provided support in cooler years. **Perera** contributes **pear notes** and acidity.

In contrast, **Montello Docg** and **Montello Asolo Doc** wines include both **local and international** varieties. The **Recantina**, with its evocative name, was already mentioned in the 17<sup>th</sup> century by Agostinetti:

*“These blessed Recantina grapes yield great profit  
for they produce large quantities of grapes  
and make good and beautiful wine.”*

Forgotten for a long time, Recantina was **rediscovered around fifty years ago**. It's a **late-ripening, naturally disease-resistant** variety rich in **polyphenols and anthocyanins**, giving it a deep, almost impenetrable color. It features **spicy notes** and **berry aromas**, with impressive aging potential, even in difficult years. These traits have led some renowned winemakers to call it one of Italy's most **promising** grapes.

Montello is also one of the oldest regions in Italy to grow **Bordeaux-origin varieties** like **Cabernet Sauvignon**, **Cabernet Franc**, **Merlot**, and **Malbec**. As early as the 1940s, internationally recognized red wines were being produced, wines we can see as the precursors to Italy's great reds.

CONSORZIO TUTELA VINI ASOLO MONTELLO

Via Strada Muson, 2/C 31011 Asolo (TV) - Italy  
+39 0423.951683 | [info@asolomontello.it](mailto:info@asolomontello.it) | [asolomontello@pec.it](mailto:asolomontello@pec.it)  
[www.asolomontello.it](http://www.asolomontello.it)



## A CRADLE OF BEAUTY

In **Veneto**, Asolo and Montello are **lofty micro-worlds**. Once discovered, they invite you to stop there. Within a small area, the region offers a rare concentration of **beauty, understated luxury, lifestyle, art, and history**.

**Asolo** is recognized as one of the most beautiful villages in Italy, with a strong **medieval identity**. The **Rocca**, built between the 12th and 13th centuries, is the symbol of the **Asolo Prosecco Docg** logo. Asolo exudes an **international vibe**, as it was home to **Eleonora Duse**, one of Italy's greatest theatrical actresses; refuge to **Caterina Cornaro**, Queen of Cyprus; and chosen home to **Freya Stark**, the British explorer and writer known for her travels in the Middle East.

Nearby lies **Possagno**, birthplace of **Antonio Canova**, and home to his **Gipsoteca** (plaster cast gallery). The region also hosts the **Villa of Maser**, one of only two **Andrea Palladio** villas in the province of Treviso.

Heading toward Montello, we find the **Abbey of Sant'Eustachio**, where Monsignor **Della Casa** wrote *Il Galateo*. This **protected natural area** is also a place of memory: it was a frontline during **World War I**, where Italian soldiers halted the Austrian advance. It was here that **Francesco Baracca**, the legendary aviator, fell. His symbol, the **prancing horse**, was given by his mother to **Enzo Ferrari**, who made it famous worldwide.

In addition to its cultural heritage, the **Asolo-Montello** area is a haven of **unspoiled nature**, partially included in the **Monte Grappa Biosphere Reserve**, recognized by **UNESCO**.

CONSORZIO TUTELA VINI ASOLO MONTELO

Via Strada Muson, 2/C 31011 Asolo (TV) - Italy  
+39 0423.951683 | [info@asolomontello.it](mailto:info@asolomontello.it) | [asolomontello@pec.it](mailto:asolomontello@pec.it)  
[www.asolomontello.it](http://www.asolomontello.it)



## ASOLO PROSECCO DOCG

**Asolo Prosecco Docg** is distinguished by its **floral and especially fruity bouquet**, complemented by a subtle, refreshing vegetal note. On the palate, it is **smooth, balanced**, with a **delicate body** and a **well-harmonized freshness**. The aftertaste is **dry**, with flavors of **lemon, citron, honey, ripe apple**, and the typical **acacia** note.

The most well-known type is **spumante (sparkling wine)**, marked by the term **Superiore** and characterized by its **structure and minerality**. It was the **first denomination to introduce the Extra Brut** style, which continues to grow in popularity due to its **food-pairing versatility**.

Lastly, the **“Sui Lieviti” (sur lies)** style is gaining traction, in line with **modern consumer preferences**.

### Figures

- **Members:** 475 (growers, vinifiers, bottlers)
- **Municipalities involved:** 18
- **Bottles produced (2025):**
  - Asolo Prosecco Superiore Docg: **30,400,000**
  - Percentage growth 2023–2025: +26.5%
  - Montello Docg: **25,400**
  - Montello Asolo Doc: **473,500**
- **Vineyard area (Asolo Prosecco DOCG): 2,271 hectares**

CONSORZIO TUTELA VINI ASOLO MONTELO

Via Strada Muson, 2/C 31011 Asolo (TV) - Italy  
+39 0423.951683 | info@asolomontello.it | asolomontello@pec.it  
www.asolomontello.it