

Viticoltori Ponte

Quality and Consistency



General Director Luigi Vanzella and President Giancarlo Guidolin

Located north of Venice in the rolling hills of the Treviso province, this winery's success is based on skill, professionalism and family spirit.

A small group of winegrowers joined forces to tackle the challenging post-war years and the period of reconstruction in 1948. Their dream was to produce easy-drinking still and sparkling wines. Their success gradually attracted other like-minded wine farmers. A few years later in 1955, the company opened its new headquarters in a grand, cutting-edge complex, which has been gradually enlarged and consistently updated with the newest technologies over the years. Today, with around 3,000 hectares of vineyards, Viticoltori Ponte is one of the big performers in Veneto. Ponte produces 15 million bottles of sparkling, semi-sparkling and still wines and exports to more than 30 countries.

Despite its great growth, Ponte is like a big family and the basic philosophy is still the same today as it was when the company was founded. "Proud of our roots and the winemaking tradition of our territory, we safeguard the environment and human resources with honesty, respect, care and attention," states Luigi Vanzella, General Director of Viticoltori Ponte.

Prosecco DOC

Ponte produces wine from vineyards distributed over a vast area stretching from north of Venice to the foothills of the Treviso province. The heart of the Ponte production is Prosecco, the region in Veneto between the Adriatic Coast and the foothills of the

Alps. The Glera grape variety is the aromatic grape from which Prosecco is made. It thrives in the region's sandy-clayey soil and a mild, Mediterranean climate characterised by ideal temperature conditions and the right amount of rainfall.

Ponte's sparkling and semi-sparkling wines are produced according to the Charmat method in the company's main headquarters in the centre of Ponte di Piave. The most important sparkling wines are the extensive range of Proseccos. Ponte Prosecco received a gold medal in the "Wholesalers – On-trade" category in Weinwirtschaft magazine's "Top 100" initiative. The assortment begins with the "Prosecco DOC Frizzante" and the "Prosecco DOC Extra Dry Treviso". The "Prosecco DOC Extra Dry Biologico" is made from certified organic grapes. It highlights Ponte's efforts to enhance biodiversity and protect the environment with more sustainable methods of agriculture. Completing the line of white Prosecco DOCs is the "Prosecco DOC Extra Dry Millesimato Treviso". This wine is from a single vintage and a small portion of





Glera grape vine



Green cover in the organic vineyard

INFO

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Chardonnay is added to Glera, which adds a little more structure and body.

Conegliano Valdobbiadene Superiore DOCG

Conegliano Valdobbiadene Prosecco Superiore DOCG designates a sparkling wine produced exclusively in the hills of the Conegliano Valdobbiadene zone. This zone is an EU protected designation of origin made up of 15 communes (municipal areas). Ponte skilfully blends Glera grapes from these communes to produce two premium sparkling wines. The Conegliano Valdobbiadene Prosecco Superiore DOCG Brut grows in the typical red sandstone and gravelly slopes of this appellation. It is pleasantly aromatic with fruity and floral notes, 10 g/l residual sugar, and a soft mousse. From the same soil, but in a different style, is Ponte's Conegliano Valdobbiadene Prosecco Superiore DOCG Extra Dry. It is slightly sweeter, milder and rounder with 14 g/l residual sugar.

An Italian beauty

Ponte was a true pioneer in the region when it began making a unique rosé sparkling

wine from the Treviso area in 2007. The novelty was the introduction of 15 % Pinot Noir, expertly blended with 85 % Glera to create the perfect alchemy. This specialty had to wait for several years before it officially became a Prosecco DOC appellation wine. Now the "Prosecco DOC Rosé Millesimato Brut" it is the real star of the Ponte range of Proseccos. This delicate pink beauty is now ready to seduce the world.

Environmental and social responsibility

The Ponte winery has been constantly expanded and modernised to meet demands on quality and quantities. It is equipped with cutting-edge technologies and a photovoltaic system that provides 45 % of its energy. Since the company's launch, the founding partners have always devoted great attention to the winery's social role in the promotion of cultural, recreational and sporting activities. It supports numerous local and national initiatives with shared ethical ideals.



Ponte possesses all the important national and international certifications that assess, control and guarantee the safety and quality of their wines. The company has attained the prestigious FSSC 22000 certification, which guarantees the quality of the entire production and bottling process. It also guarantees agri-food safety standards at every step of the supply chain. All Ponte products are BRC (British Retail Consortium) and IFS (International Food Standard) certified.

These exacting standards were developed by European retailers to qualify suppliers in accordance to requirements placed on quality, safety and compliance with regulations governing the agri-food sector.

Ponte has two fundamental principles that link the past, the present and the future: quality and consistency. The company has always worked tirelessly to deliver products that adhere to the highest international standards. It strives for excellence throughout the production process, from the selection of raw materials through to distribution and customer service. The fruit of this meticulous attention to detail is illustrated by the many prestigious accolades and awards.