



CONSORZIO VINI COLLI BERICI E VICENZA

PRESS KIT

Photo gallery

www.fotocru.it/berici

#PALLADIOWINES

The wines of Consorzio Colli Berici e Vicenza are a tale of unexplored flavours and places. Colli Berici hilly region is located on the outskirts of Vicenza, Veneto. The name of the Consortium, **Consorzio Colli Berici e Vicenza**, aims at unifying the hilly countryside and its town, a strong bond that can be exemplified by Palladio's villas, a visual synopsis of how nature and architecture can melt together wonderfully, resulting in a building whose function was both practical and political.

Viticulture in the Colli Berici is no new thing. Actually, pips dating back to the Paleolithic time have been found near Fimon Lake. Viticulture flourished during the 12th century and then gained new strength as the Venetians moved inland during the 16th century, dotting Veneto's hills and especially Vicenza's countryside with beautiful Palladian villas such as Villa Amerigo-Capra also known as La Rotonda, and Villa Valmarana also known as Villa dei Nani. Villas were farms before being wonderful palaces for the "buen retiro" of the high Venetian and local society, and wine played a key role. No wonder then, that Berici hills are considered the "**Palladian vineyards**".

The Consortium for the Protection of the Wines of Berici Hills and Vicenza was established in 2011 after the merge of two previous consortiums: Consorzio Tutela Vini Colli Berici DOC and Consorzio Tutela Vini Vicenza DOC. The goal of the Consortium is to protect, enhance and improve the production and sale of wines of both Colli Berici and Vicenza. Colli Berici production is represented mainly by red wines whereas Vicenza accounts primarily for white wines.



BERICI HILLS – THE REGION

The name Colli Berici, or Berici Hills, refers to a hilly region originated about 60 million years ago as a result of tectonic folding and lifting movements caused by several **volcanic** cones. Multiple geo-morphological elements of Berici Hills allow for quality wine production. Over the centuries, chalky rocks have partially melted away, combining with red clays and basalts of volcanic origin, thus contributing in creating rich soils suitable for making wines of great aromas and structure.

Berici Hills morphology is characterized by valleys located at a specific altitude which protects them from fog and late frosts and at the same time enhances the action of solar radiation, helping the development of anthocyanins and polyphenols. Finally, the existence of sinkholes, and consequently, karst phenomena, allows for water being available during summer and dry seasons.

Berici Hills have a lot to offer to **wine tourists** looking for experiences out of the beaten path. Berici Hills can easily be toured, either on foot, bike or even vespa, thanks to a great amount of trails connecting wineries and agriturismo to places of great natural beauty.

BERICI HILLS – THE WINES

Berici Hills appellation accounts for 17 different wines, both red and white. Varietal reds are made from grapes such as Cabernet, Cabernet franc, Cabernet sauvignon, Carmenere, Merlot, Pinot nero, Rosso, Tai rosso. White wines include: Colli Berici Bianco, Chardonnay, Garganega, Manzoni bianco, Pinot bianco, Pinot grigio, Sauvignon, Spumante (produced both using the traditional sparkling method and the tank method).

Between 2002 and 2005, together with Veneto Region, the Consortium run a **Wine Production Zoning Project** with the purpose of supporting a terroir-driven approach to production, thus strengthening more and more the link between the wines and the region. Vineyard analysis in terms of pedology, climate, phenology and production has allowed to identify the most appropriate combinations of grapes and soil.

THE AMBASSADORS

TAI ROSSO

Tai rosso wine is the symbol of Berici Hills. It is made from the eponymous red grape and it has been referred to as Tocai rosso for decades until 2007, when its name was shortened for legal reasons. Due to its limited production and well-known neighbours, the popularity of Tai is shared mainly by local inhabitants, thus leading Andy Howard MW to say that **“Tai from the Veneto is one of Italy’s best kept secrets”**. Genetically linked to the Grenache family, Tai rosso can be found only in this part of Italy and namely in the area around Barbarano Vicentino, where the grape is known as Barbarano. Intense aromas of red stone fruit, firm tannins and a vibrant acidity are Tai rosso most relevant features.

Tai rosso is definitely a **food wine**. Delicate and versatile enough to pair with different courses and foods, Tai rosso is perfect for cold cuts – go for the local Soprèssa Vicentina DOP and Veneto Berico-Euganeo Prosciutto Crudo DOP – as well as first courses and even some typical main courses such as “polenta e baccalà (salt-dried cod) alla vicentina”.

CARMENÈRE

Carmenère is another spokes-variety of the region. Arrived in Italy from French nurseries and long-thought to be Cabernet, it has been properly identified only recently. Nowadays, Carmenère contributes to grape biodiversity, with producers increasingly investing on it.

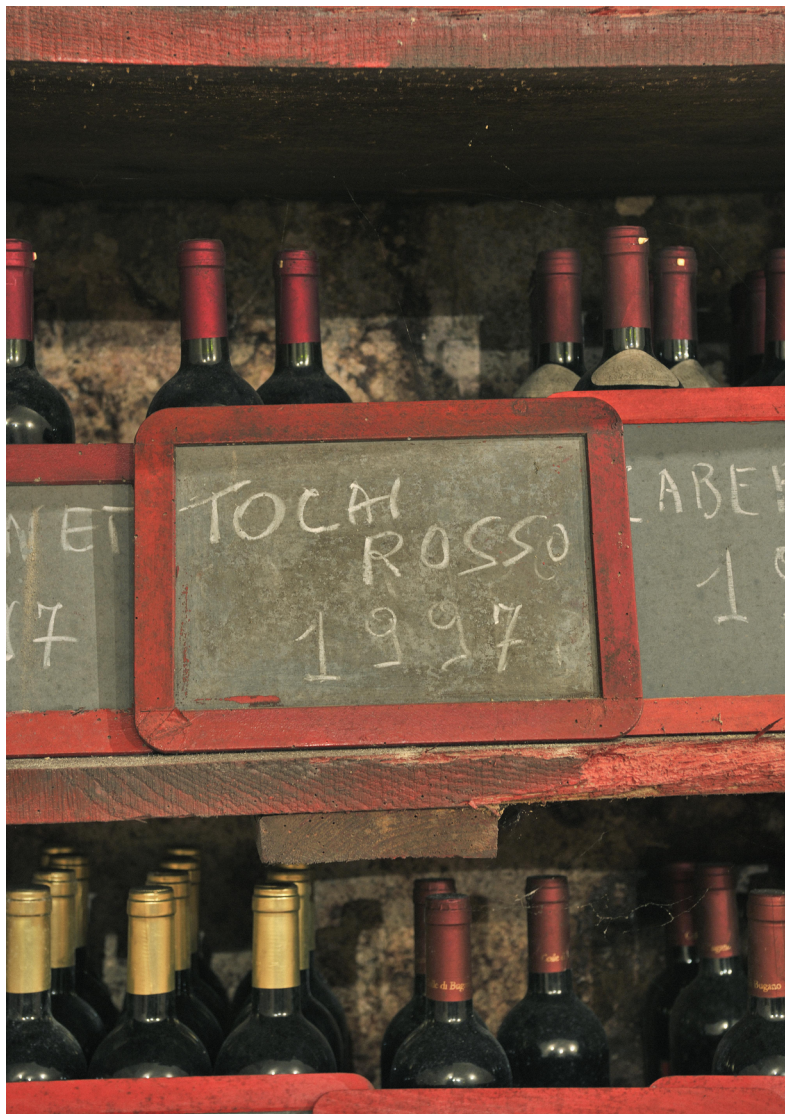
BORDEAUX BLENDS

The region offers some great examples of Bordeaux blends, which are paving the way for a reconsideration of the whole category in Veneto, a sort of “super Veneto” wines. Cabernet sauvignon represents over 25% of all the vineyards, Merlot accounts for 24% and Cabernet franc is on the rise, with an 11% share and a proper dedicated appellation – actually the first one to be set in Italy.

VICENZA – THE REGION AND THE WINES

Vicenza DOC appellation refers to wines produced on a vast area, diversified both from a geographical and a morphological point of view. Here you can find plains, hills and mountains, rivers and lakes, woods and fields. Even the climate is different, rainier in the foothill area, drier on the Berici Hills. This multi-faceted landscape is portrayed by many different wines, each one reflecting the character of the single production zone.

The appellation Vicenza DOC regards white, red and sparkling wines produced on a area of about 1,000 hectares in the province of Vicenza. White wines include Chardonnay, Garganega, Riesling, Sauvignon, Manzoni bianco (also known as Incrocio Manzoni), Pinot bianco, Pinot grigio, Moscato, Bianco Frizzante. The red include: Cabernet, Cabernet sauvignon, Merlot, Pinot noir, Raboso. The most common variety is Merlot, with 116.000 bottles produced in 2018.



NUMBERS

Total wineries: 30 of which 27 are private wineries and 3 are cooperatives.
Together, they represent 93,1 % of Berici Hills production and 95% of Vicenza production.

CERTIFIED WINE DOC COLLI BERICI 2018

Total 14.750 hl

67 % red (mainly Merlot and Cabernet Sauvignon, followed by Tai rosso)

Total red 10.000 hl

33 % white (mainly Pinot bianco and Sauvignon)

Total white 4.750 hl

BOTTLED WINE DOC COLLI BERICI 2018

Total bottles 1.625.000

65 % red (20 % Cabernet sauvignon, 18 % Merlot, 9,7 % Tai rosso)

Total red 1.046.000 bottles

35 % white (13,7 % Pinot bianco, 15 % Sauvignon)

Total white 580.000 bottles

CERTIFIED WINE DOC VICENZA 2018

Total 8.399 hl

65 % red (mostly Merlot and Cabernet)

Total red 5460 hl

35 % white (mostly Pinot grigio, Chardonnay and Sauvignon are the most produced)

Total white 2.940 hl

BOTTLED WINE DOC VICENZA 2018

Total bottles 556.000

57 % red (28 % Merlot, 27 % Cabernet)

Total red 317.000 bottles

43 % white (18 % Pinot grigio, 12% Chardonnay)

Total white 239.000 bottles