



ZARDETTO
Product Story



a storied history

For four generations the Zardetto family has been a fixture of the historic Conegliano and Valdobbiadene region, producing world-renowned Prosecco while innovating and perfecting its methods of production.

Forefather Bepi Zardetto, winner of prestigious awards as early as the 1930s, instilled his passion for viticulture to both his son, Ernesto, and grandson, Pino.

Zardetto's legacy carried on throughout Italy's booming decade, which culminated in the establishment of an official family business in



1969, giving grandson Pino a platform to become a global ambassador of Prosecco di Conegliano. A true visionary, Pino Zardetto would be among the very first to export Prosecco to the United States in 1984.

To this day, the family's passion for quality endures as Zardetto continues to evolve and redefine the production of Prosecco as they have done for decades, by meticulously selecting the best grapes and by perfecting the fermentation and aging processes. Such craftsmanship has landed Zardetto Prosecco a continuous string of accolades, including the praise of Wine Advocate's Monica Larner, who, in 2015, dubbed it

"the winery of reference"

for the Conegliano region.



a unique terroir

Zardetto's authenticity is deeply rooted in the rich soil of the Venetian soil it calls home. Each grape cluster carries the ancestral passion and wisdom of the local growers while each wine embodies the distinct flavors and qualities of this unique region.


Prosecco Conegliano Valdobbiadene DOCG is produced exclusively in the upper province of Treviso, between the Dolomites and Venice. The hills range in altitude from 100 to 500 meters, creating a particular microclimate with varied temperatures that lend an inimitable flavor to the wines of this special terroir.

These steep slopes are worked almost exclusively by hand and its limited yields are a further guarantee of the quality of the wines produced.

Nestled between the Adriatic and the Alps, Conegliano and Valdobbiadene experience a mild climate and constant ventilation, with cold air from the mountains

meeting mitigating breezes from the sea and providing a temperate and dry habitat for the vines. Mineral-rich sediments of clay and iron derived from the Dolomite glaciers blend with Mediterranean marl and sandstone, embedding the soil with unique nutrients that aromatize each vine.

Prosecco DOC is produced in most of Veneto and Friuli Venezia Giulia, also between the Dolomites and Adriatic Sea. The soil in these regions is more varied, mostly of alluvial clay and lime and rich in minerals and microelements that nourish the grapes and give them an unmistakable imprint.



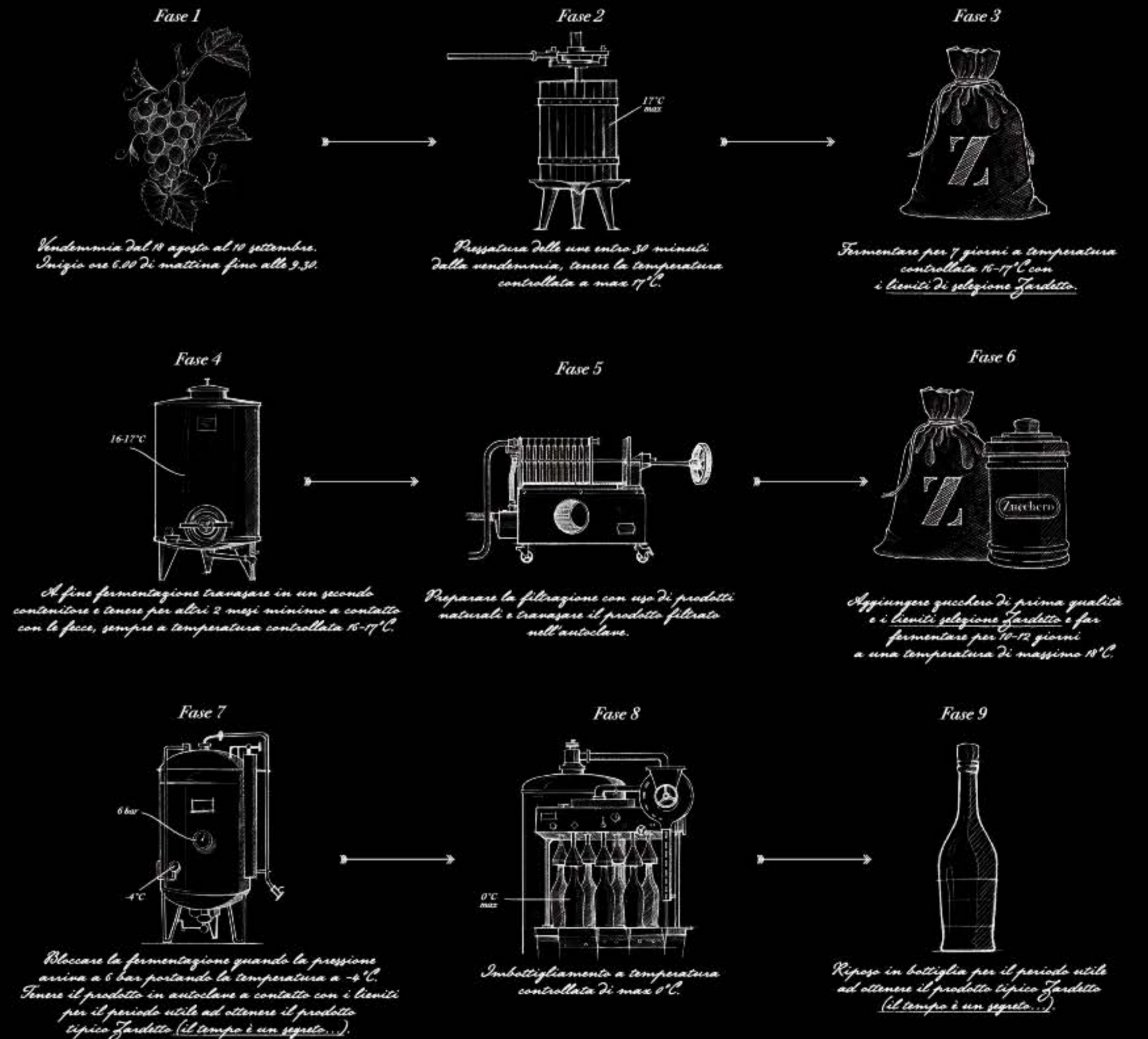
a treasured formula

Thanks to the particular geographic location and geologic foundation of the vineyards the grapes come from, all Zardetto wines are characterized by low pH and high fixed-acidity and are imbued with liveliness, extraordinary freshness and full aroma.

With every sip, Zardetto Prosecco reveals a delicate palate of citrus, crisp green apple and white acacia flowers that graces the taste buds. A perfectly balanced wine, it releases elegant bubbles for an intensely fresh finish.

What makes Zardetto's oenological style truly unique is a careful selection of the native yeasts that induce the fermentation process, during which the bubbles are formed. This proprietary sparkling process has been handed down in the Zardetto family for generations, since its humble beginnings.

~ METODO ZARDETTO · SPUMANTE ITALIANO - CHARMAT ~



always evolving

A true pioneer in the Prosecco category, Zardetto has always been ahead of its time. To reflect that forward-thinking spirit, we created a new visual identity system that showcases Zardetto's unique character.

In today's crowded landscape, Zardetto stands out as

“the game changer”.

offering an all-encompassing experience for the modern wine drinker. A wide range of products ensures that even less experienced consumers can connect with the brand on a meaningful level.





a true nonconformist

Zardetto sets the pace for all Prosecco brands. It challenges clichés, renounces convention, and inspires free thinking. The one rule it sets for itself is to never settle for simply playing the game. As a leader,

Zardetto changes the rules of the game itself.

From the dream of reinventing the experience of Prosecco comes a new ritual, which offers a sensorial experience peppered with impalpable feelings.

Z is not the last of a series of letters.
It is the beginning of an entirely new experience.
Z does not play the game. Z changes the game
Z stands for Zardetto; the Italian art of savoring life.



a multi-sensory journey through the products



ZARDETTO
EST. 1936
RODOLOFO IN ITALIA

ZARDETTO ROSÉ
EST. 1936
ZARDETTO IN ITALIA

ZARDETTO
EST. 1936
MADE WITH ORGANIC GRAPES

ZARDETTO
CONEGLIANO VALDOBBIADENE
PROSECCO SUPERIORE D.O.C.G.

ZARDETTO
CONEGLIANO VALDOBBIADENE
PROSECCO SUPERIORE D.O.C.G.

PRIVATE CUVÉE

ZARDETTO
PROSECCO DOC BRUT

ZARDETTO
SPARKLING ROSÉ EXTRA DRY

ZARDETTO
PROSECCO D.O.C. BRUT
MADE WITH ORGANIC GRAPES

ZARDETTO
CONEGLIANO VALDOBBIADENE
PROSECCO SUPERIORE D.O.C.G.
EXTRA DRY

ZARDETTO
Long Chardmat
CONEGLIANO VALDOBBIADENE
PROSECCO SUPERIORE D.O.C.G.
BRUT

PRIVATE CUVÉE
BRUT
ZARDETTO

Zardetto's new product range has been thoughtfully designed to invigorate all the senses. It offers more than high-quality wines in sleek, contemporary packaging. It truly brings the authentic Italian taste to life.

Each wine's true identity is masked under a sleek, black label, which when peeled back reveals one of four original works of art. The interactive package intrigues the soul, paying homage to the magnificence of traditional Venetian masks while inviting viewers into the world of contemporary Italian art.

All four commissioned artworks reference the organoleptic profile of their respective product, creating a symbiotic experience between art and wine. An abstraction of the Prosecco's flavors, the vivid brushstrokes and palpable textures offer a visual taste of each satisfying sip.

This ambitious new chapter in Zardetto's storied history is a call to push the Prosecco category forward and establish the new wine culture, which is both complex and carefree, easy and challenging to all the senses.



A diagonal band of textured yellow and green colors, resembling a close-up of a wine label or a natural material, set against a solid black background. The band runs from the top-left towards the bottom-right.

Prosecco Brut DOC

Prosecco Brut DOC

The inviting yellow of ripe grapes, of summer fruit, rich and pulpy, the rays of sun between the rows, but also the play of light of Venetian masks on exquisite costumes during the days of Carnival.



SIGHT

Straw yellow with greenish hues.

BOUQUET

Fresh and floral with hints of acacia's flowers, apricots, green apples.

PALATE

Fresh and fragrant with notes of citrus and green apples typical of Glera, creamy mouth-filling bubbles and a sapid, mineral and persistent finish.

VINIFICATION

The cooled down grapes are gently pressed and separated from the skins. Alcoholic fermentation in stainless steel at 58-60° F for about 10-12 days. After that, the base wine is kept in stainless steel tanks at constant temperature of 50-52° F. As needed, second fermentation is induced in autoclave at approx. 60° F for about 12 days. Wine is kept no longer than one month on the lees, then cooled down to 32° F for one additional month, filtered and bottled.

PAIRINGS

Great as aperitif for its fragrance and intriguing bouquet and excellent in a variety of cocktails. Also very enjoyable with a variety of foods thanks its racy acidity and the softness of its perlage. To be served cool at 46-48° F

GRAPES/AREA

100% GLERA from vineyards within provinces of Treviso and Venice

SIZES

Available in 750ml, 187ml and 1.5L

ABV

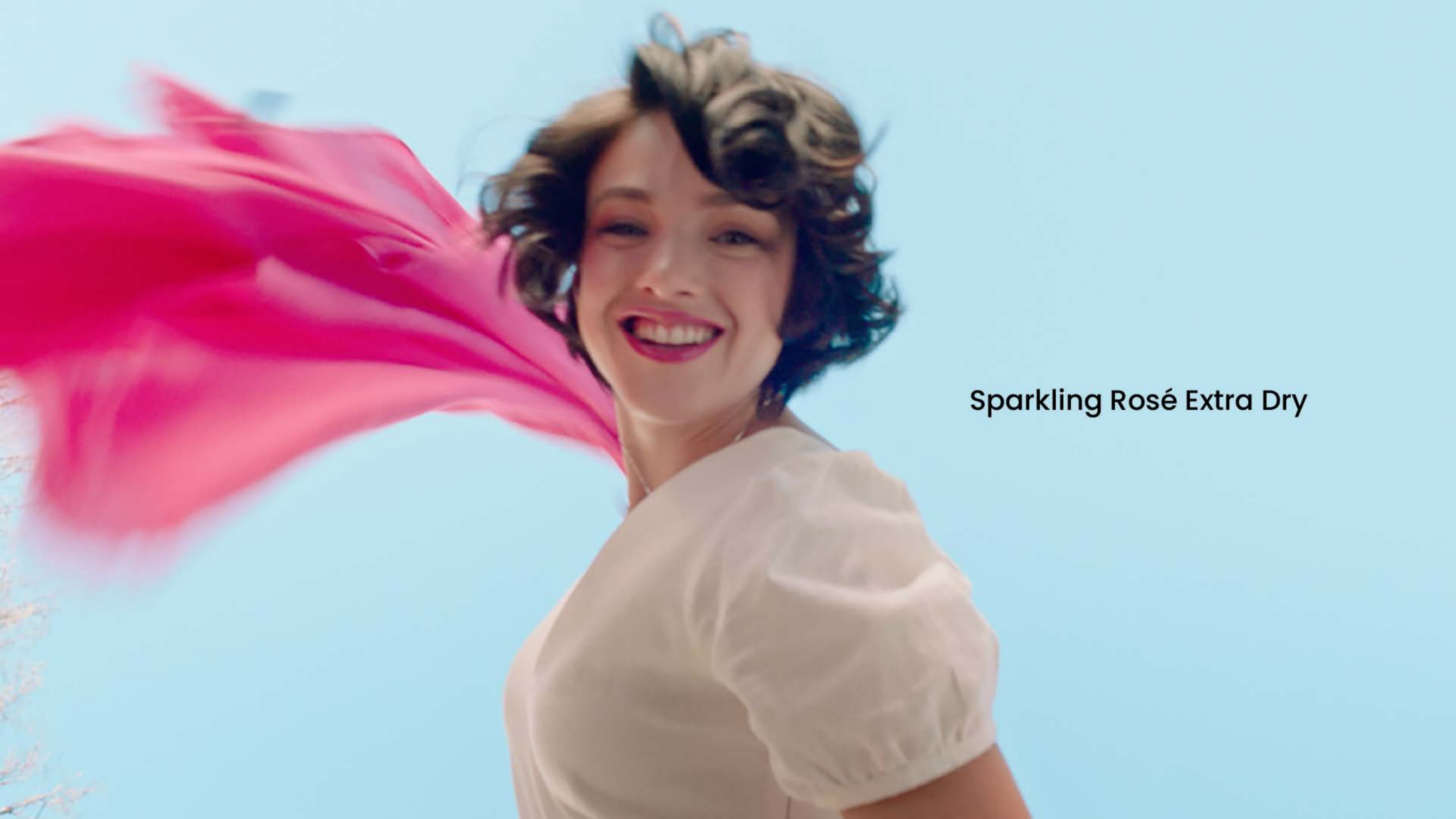
11,00%

Residual Sugar

Brut 12 g/l

Pressure

6+ atm



Sparkling Rosé Extra Dry

Sparkling Rosé Extra Dry

The unforgettable pink of a romantic sunset over the Venetian canals, the intense shades of Murano glass, the soft light of the Dolomites, the fresh flavour of a cherry cocktail at summer pool parties.



ABV

11,00%

RES-SUGAR

Extra Dry, 16 g/l

PRESSURE

6+ atm

GRAPES

Raboso Veronese from select Veneto vineyards

SIGHT

Soft pink with delicate purple nuances.

BOUQUET

Fresh and fruity with hints of violets, marasca cherry and blackberry

PALATE

Soft and delicately fruity. Good acidity and intense flavors of cherry, blackcurrant and blackberry. Velvety mouthfeel due to the tannic component. Rich, fine and persistent perlage.

VINIFICATION

Intense, elegant and silky rosé obtained through a very brief contact with the skins (only 2-3 hours). After second fermentations, wine left to rest in stainless steel tanks at 52° F for about three months, developing fresh violet notes and the typical velvety tannins. The raboso veronese gives notes of blackberry, raspberry, black currant, as well as an elegant acid structure.

PAIRINGS

Great as aperitif and for its fragrance and intriguing bouquet and excellent in cocktails. Enjoyable with a variety of foods thanks its racy acidity and the softness of the perlage. To be served cool at 46-48° F.

Prosecco DOC Brut
Organic Grapes (Biologic)





Prosecco DOC Brut
Organic Grapes (Biologic)

- EST. 1936 -

MADE WITH ORGANIC GRAPES

ABV

11% ABV,

RES-SUGAR

Brut, 12 g/l

PRESSURE

6+ ATM

GRAPES / AREA

100% Glera, harvested within Provinces of Venice and Treviso

SIGHT

Faded straw yellow color with greenish hues.

BOUQUET

Fresh, floral and fruity bouquet with notes of acacia flowers, apricots and green apples.

PALATE

Dry and pleasantly fragrant on the palate, with citrus and green apple aromas and persistent and creamy mouth-filling perlage

VINIFICATION

The grapes harvested at the beginning of September are chilled, pressed and separated from the skins. The clean must is fermented in stainless steel vats, at 58°- 60° F for about 10-12 days. After the alcoholic fermentation, the wine rests at 51°- 53° F and made into Prosecco as needed. Second fermentation follows the Charmat method in large temperature-controlled stainless-steel tanks, at 60° F for about 12 days, with 30 days maximum contact with the lees to ensure the freshest product. After the sparkling fermentation is completed, wine is cooled at 32°F for one month before sterile-filtration and bottling. Extra 30 days rest in the bottle before release.

PAIRINGS

A stylish and versatile sparkler great as an aperitif but perfect with a variety of foods.

THE BIO FACTOR

Completely natural and genuine wine without using any chemical agents in any phases of the production process. Vines are cultivated in their natural habitat with outmost respect of the surrounding biodiversity, thus producing balanced grapes and expressing the best character of the terroir.

Bio wines are required to display a European Community seal on the label, which certifies and guarantees the entire production process of the wine; a long certification process requiring long and complex procedures and strict controls. The entity that oversees Bio Prosecco production is named Suolo e Salute.



Conegliano Valdobbiadene
Prosecco Superiore DOCG
Extra Dry

Conegliano Valdobbiadene Prosecco Superiore D.O.C.G. Extra Dry

The evanescent and elusive blue of the sky frames the mosaic of tiny vineyards that embroider the hills of Valdobbiadene. A living work of art, that renews itself every day thanks to the prodigious vitality of nature and the determination of man. A magnetic glass of wine, which reflects a breathtaking landscape.



ABV

11.50%

RES-SUGAR

Extra dry, 16 g/l

PRESSURE

6+ atm

GRAPES / AREA

100% Grapes from high hill vineyards within historic area of Conegliano Valdobbiadene D.O.C.G.

SIGHT

Golden straw-yellow with hints of green. Rich, fine and persistent perlage.

BOUQUET

Fresh, intense and floral with hints of acacia, wisteria flower, rennet apple and white peach.

PALATE

Sapid, round structure, with the freshness balancing the ripeness of the fruity notes. Typical golden apple flavours and a hint of citrus supported by rich minerality within a complex sapidity and tight structure. Very refined and persistent bubbles.

VINIFICATION

Produced from hand-picked and perfectly ripe grapes harvested early morning and rushed to the winery in small crates. After destemming and pressing, the decanted must is fermented in stainless steel tanks at a controlled temperature. The second fermentation is induced with selected yeasts in pressurized stainless-steel tanks at 58-60° F for about 45 days. When the wine reaches 6 atmospheres it is cooled to 28° F and rested for another 60 days before bottling.

PAIRINGS

A superb Prosecco Superiore, excellent on its own or to accompany appetizers, fish and white meat dishes.

Conegliano Valdobbiadene
Prosecco Superiore DOCG
Long Charmat Brut





**Conegliano Valdobbiadene
Prosecco Superiore D.O.C.G.
Long Charmat Brut**

Gold, the symbol of a precious jewel, of artistic treasures, of an indissoluble legacy of quality and experience. The gold of the morning, of vitality, of resourcefulness, of cultural ferment and of the unmistakable flavour of a wine lovingly waited for until its long and natural evolution is complete.

VALDOBBIADENE
PROSECCO SUPERIORE
D.O.C.G.

Z
ZARDETTO
Long Charmat
CONEGLIANO VALDOBBIADENE
PROSECCO SUPERIORE D.O.C.G.
BRUT

ABV

11.50%

RES-SUGAR

But 12 g/l

PRESSURE

6+ atm

GRAPES/AREA

100% GLERA from the communes of Valdobbiadene, Santo Stefano, Guia and Vidor, in the historic heart of the D.O.C.G.

SIGHT

Bright straw-yellow with flecks of gold. Rich, fine and persistent perlage.

BOUQUET

Fresh and floral, with a focused citrus and mineral aroma and flowery freshness.

PALATE

Perfectly balanced, with complex mineral notes, sapidity and soft elegance. Hints of ripe rennet apple balanced by bracing acidity. On the palate a rich spectrum of floral and fruity aromas enriched by pleasant notes of bread crust, typical of a product aged for a long time on natural lees.

VINIFICATION

This unique and prized Prosecco is the perfect synthesis between freshness and elegance. After pressing and a very brief contact with the skins, the must is cleaned and decanted. After first fermentation is completed, the base wine is decanted and stored at 52° F. The sparkling process is then induced in autoclave, stainless steel pressurized tanks, with the aid of select yeasts for about 30 days at 58-60° F. After that wine is cooled and kept at 32° F for at least 6 months in contact with the lees. During this long and laborious phase the product acquires pleasant notes of herbaceous freshness, complex citrus aromas and above all notes of bread crust typical of sparkling wines aged on the lees. After bottling wine is left to rest for at least another 3 months to refine its distinctive character. This long and laborious process is called long-charmat.

PAIRINGS

A delightful Prosecco Superiore, excellent as a refined aperitif but also great with raw shell fish, a variety of risotto and complex fish and white meat preparations.

Sparkling Private Cuvée Brut



A bottle of Zardetto Private Cuvée Brut sparkling wine is the central focus, set against a dark background with large, expressive golden brushstrokes. The bottle's label features a large, stylized 'Z' logo, with the text 'PRIVATE CUVÉE', 'BRUT', and 'ZARDETTO' below it. The neck of the bottle has 'PRI' visible. To the right, technical specifications and descriptive text are listed in a clean, sans-serif font.

Sparkling Private Cuvée Brut

A distinctive sign in the golden firmament, a skilful blend of grapes with an ancient but extremely versatile and modern flavour, like a damask fabric that takes shape and comes to life in the hands of a skilled tailor.

ABV

11,00%

RES-SUGAR

Brut, 12 g/l

PRESSURE

6+ atm

GRAPES

Glera, Chardonnay, Moscato

SIGHT

Pale straw-yellow with a rich and persistent perlage.

BOUQUET

Fresh and intense, with hints of white flowers and notes of apple, pear and melon.

PALATE

Delicate, fragrant, with good acidity and a hint of golden apple and peach.

VINIFICATION

Vinified the same way as prosecco with base wine undergoing second fermentation using select yeasts. The blend is made by a careful selection of grapes. In addition to the typical floral and fruity notes brought by Glera, the Moscato brings hints of acacia flowers and honey and the Chardonnay adds some structure and a softer mouthfeel.

PAIRINGS

Typical Italian sparkling wine, great as an aperitif and excellent as a partner for cocktails. Refined and easy-drinking, it can also be enjoyed throughout the meal.

The Game Changer

ZARDETTO