



CANTINA MIOTTO
Società Agricola MIOTTO s.s.

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THE WINERY AND OUR IDENTITY



Our business began in the late 1970s, when Valter Miotto decided to manage the small family farm with a greater focus on viticulture.

Year after year, step by step, the winery was expanded and new plots of land were purchased and planted; the winery's management is assisted by his wife Maria Virginia and their children Andrea and Matteo.

The cultivated land now spans about 17 hectares, farmed with the passion and dedication of winemakers who know that this artisanal work yields a "Superiore" wine.

Our wines aim to be a careful result of the fusion of modern knowledge and attentive traditions –characteristics to be rediscovered in a glass of Valdobbiadene D.O.C.G., a wine that carries with it the history of a territory and the people who believed in a product of excellence.

OUR VINEYARDS

Our winery has developed over the years by adding small vineyard plots. The resulting outcome is a great variety of production, as each zone differs significantly in climate, exposure, soil, training systems, and many other details that make every vineyard exclusive. This allows us to prepare very diverse cuvées, making our wines unique and complex.

“ We protect and cultivate our vineyards with the passion and dedication of those who know that this work is hard and demanding. ”



THE TERROIR OF PROSECCO SUPERIORE D.O.C.G.

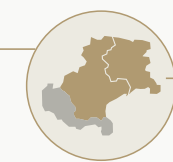
The hills of the Conegliano-Valdobbiadene D.O.C.G. have their roots in an extraordinary territory, located in North-East Italy, between the Dolomites and the Venice lagoon. The geographical position of this area is characterized by pedoclimatic qualities of absolute value, a unique combination for vine cultivation. For over three centuries, man has worked these lands and cultivated the grapes that give rise to Prosecco Superiore D.O.C.G. Since 2019, the Hills of Conegliano and Valdobbiadene have been a UNESCO World Heritage Site for their uniqueness and extraordinary characteristics.

Our vineyards

- Conegliano - Valdobbiadene D.O.C.G. area
- Valdobbiadene Superiore di Cartizze area
- Prosecco and Wines of the Conegliano and Valdobbiadene Hills Route
- Scenic Route of the Conegliano and Valdobbiadene Hills



ITALY
Veneto and Friuli
Venezia Giulia regions



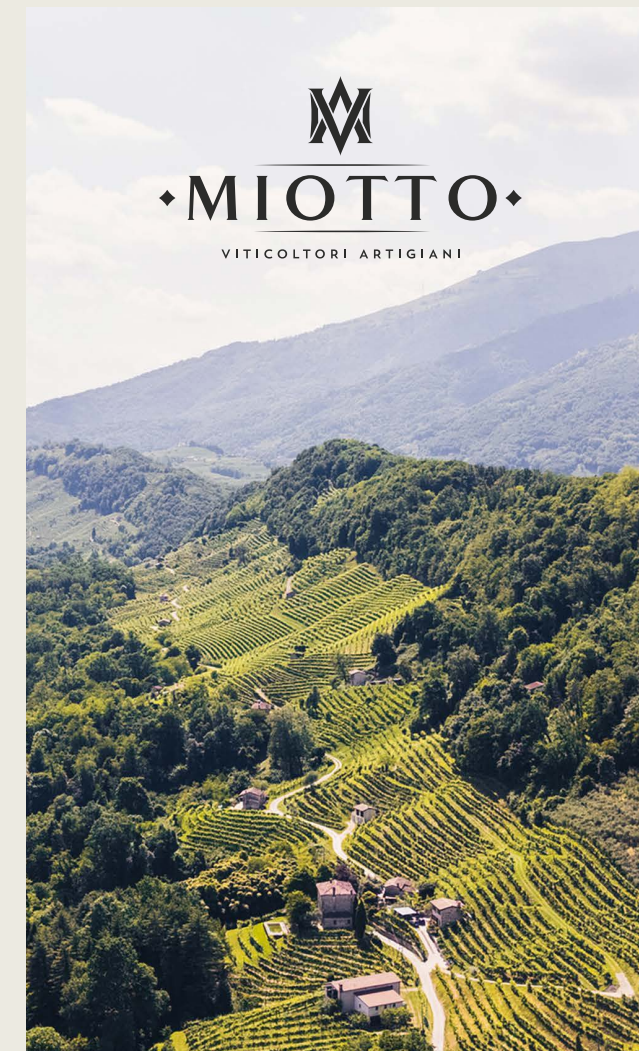
VENETO AND FRIULI
VENEZIA GIULIA REGIONS
Prosecco D.O.C. zone



D.O.C.G. ZONE



PROSECCO D.O.C. ZONE
Conegliano - Valdobbiadene
D.O.C.G. zone



FROM THE LANDS OF
VALDOBBIADENE D.O.C.G.
WINES OF PURE PASSION

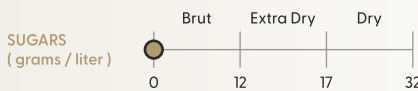


FEDÈRA

CONEGLIANO VALDOBBIADENE
PROSECCO SUPERIORE DOCG SPUMANTE
RIVE DI COLBERTALDO EXTRA BRUT



The essence of the Fedèra vineyard, in the heart of the Rive di Colbertaldo. Born from the 2014 harvest to celebrate Valter Miotto's 60th birthday, it expresses the uniqueness of the territory and every single vintage. The grapes, hand-picked at the peak of ripeness, follow traditional vinification and a slow secondary fermentation until the residual sugar is exhausted. The result is a wine that expresses balance, savoriness, and elegance—an expression of the Colbertaldo terroir.



ORIZZONTALE

CONEGLIANO VALDOBBIADENE
PROSECCO SUPERIORE DOCG
SPUMANTE EXTRA DRY



Expresses breadth, transversality, and aromatic openness, offering a full taste with hints of ripe fruit, pear, and Golden Delicious apple. Produced from hand-picked hillside grapes, the must ferments in steel before aging on the lees for at least 5 months. The spring blending of the base wines ensures balance between softness and freshness, while the slow refermentation in an autoclave ensures excellent savoriness and a perlage of great finesse.

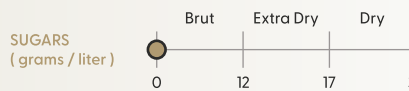


ORIGINE

CONEGLIANO VALDOBBIADENE
PROSECCO DOCG TRANQUILLO



Represents a return to simplicity and easy drinking, rediscovering the territory's original vocation for still white wines. Produced with grapes selected from the best hillside vineyards and hand-picked, the must ferments in steel at a controlled temperature and rests on the fine lees to preserve its integrity. Without undergoing refermentation, it is bottled to offer an authentic and immediate expression that brings all the primary sensations of the grape and terroir into the glass.

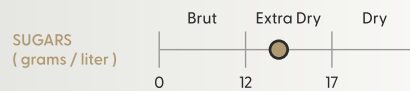


GENTIL

PROSECCO DOC TREVISO
SPUMANTE EXTRA DRY



A sparkling wine of extreme pleasure, it stands out for its fresh fruity notes and a pleasantly savory and balanced taste. Produced with grapes from estate vineyards characterized by moderate acidity, it is vinified in steel and aged on the lees before a short secondary fermentation in an autoclave. The light and subtle perlage, combined with lively freshness, makes it a versatile choice, ideal both as an aperitif to sip by the glass and as an accompaniment to a wide range of dishes.

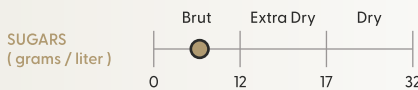


TENÀDA

CONEGLIANO VALDOBBIADENE
PROSECCO SUPERIORE DOCG SPUMANTE
RIVE DI PREMAOR BRUT



It embodies the territorial identity of Premaor, a cradle of freshness and acidity. Born from the 2025 harvest, this sparkling wine stands out for its citrus notes and balanced sugar content that enhances the original vineyard in the Tenada area. After manual harvest and soft pressing, the must rests cold to maximize aromas and taste. A slow secondary fermentation in an autoclave refines the perlage and scents, creating a fresh and structured wine.

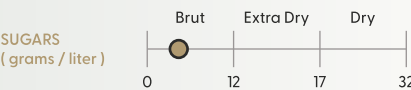


VERTICALE

CONEGLIANO VALDOBBIADENE
PROSECCO SUPERIORE DOCG
SPUMANTE BRUT



Expresses a dry profile, straight on the palate and fresh in its aromas, with floral and fruity notes typical of the high-hill vineyards of the Valdobbiadene area. It originates from manual harvesting and soft pressing of the clusters, resting on the lees for at least 5 months. The spring blending favors a low residual sugar, while the refermentation in an autoclave ensures a decisive character.

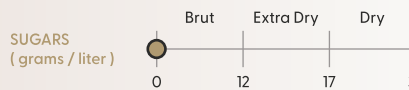


PROFONDO

COLFONDO AGRICOLO
COLLI TREVIGIANI IGT FRIZZANTE



An expression of tradition, this wine is born from a secondary fermentation in the bottle with aging on the lees, which grants complex notes of bread crust combined with fruity hints. Produced exclusively from estate vineyards with hand-picked grapes, it is bottled in the spring and aged for a long time to achieve a surprising balance. Dry, crisp, and of notable longevity, it features a pleasantly bitter finish typical of "sur lie" wines.



GARBÌN

PROSECCO DOC TREVISO
FRIZZANTE



Has always distinguished itself by its lightness, representing a daily wine that is never banal. Produced exclusively with grapes from estate vineyards harvested at optimal ripeness, the must ferments in steel and rests on the fine lees. The secondary fermentation in the autoclave, shorter compared to other sparkling wines, confers a lower CO₂ pressure, providing a pleasantly lively, fresh, and highly balanced taste.

