



CONSORZIO VINI COLLI BERICI E VICENZA

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Photo gallery

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The **Consortium for the Protection of Berici Hills and Vicenza Wines** has been at work since 2011 thanks to the fusion of two consortium bodies: Consorzio Tutela Vini Colli Berici DOC and Consorzio Tutela Vini Vicenza DOC (the Consortium for the Protection of Berici Hills Wines DOC and the Consortium for the Protection of Vicenza Wines DOC). The goal

of the Consortium's activity is to protect, enhance and improve the production and sale of the wines of both the Colli Berici and Vicenza denominations.

Given the density of Palladian and Palladian-style villas present in the region (to quote only the most famous ones: Villa Amerigo-Capra also known as the La Rotonda and Villa Valmarana known as the Nani or the Dwarfs in Vicenza), the Berici Hills and Vicenza D.O.C. area can be considered, allegorically, **the Palladian Vineyards**.

Splendid villas, villages, retreats and convents testify to how this land, today as in ages past, appeals strongly to people and creates a favourable perimeter for the cultivation of grapes and olives.

THE BERICI HILLS: the region

The Berici Hills are an undulating formation that originated about 60 million years ago as a result of tectonic folding and lifting by numerous volcanic cones. Various geo-morphological elements of the Berici Hills region confirm the superior wine growing vocation of the area. The chalky nature of the rocks has evolved in a terrain with red clays, rich in body, and suited for giving structure to the wine, while from the volcanic cones has evolved the basaltic terrain which contributes to enhancing the subtlety of flavors and fragrances.

The morphology of the Hills is also enriched by the presence of valleys at an altitude that protects them from fogs and late frosts and enhances the action of solar radiation, promoting the development of anthocyanins and polyphenols. And finally, the presence of sinkholes, and consequently, karst, allows a supply of water to be

available to supplement the limited rainfall.

From a touristic point of view, the Berici Hills can easily be toured, either on foot or by bike, thanks to a network of trails that lead to places for meditation and farmhouses sometimes used as restaurants or agritourisms. There are splendid views of the surrounding plains dotted with **Palladian Villas**, whose interiors often present decorative elements realized in Berici Stone (la Pietra dei Berici) or with Nanto Stone (la Pietra di Nanto).

BERICI HILLS DOC: the wines

There are 17 wines that are produced under the discipline of the DOC brand. The reds: Cabernet, Cabernet Franc, Cabernet Sauvignon, Carmenère, Merlot, Pinot Nero, Rosso, Tai Rosso. The whites: Bianco, Chardonnay, Garganega, Manzoni Bianco, Pinot Bianco, Pinot Grigio, Sauvignon, Spumante (Metodo Classico e Charmat)

The Protection Consortium, between 2002 and 2005 and in collaboration with the Veneto Region, implemented a **Wine Production Zoning Project** throughout the Berici Hills DOC region, with the purpose of improving production by linking it more and more to the region, taking advantage of the intrinsic vocations of the different soils that make up the region. All of this takes place through the study and analysis of the characteristics of the vineyard and its environment (in pedological, climatological, phenological, and production terms), leading to the identification of the most appropriate combinations of varieties of wine to soil, according to the optimal qualities and characterizations of the wines and the areas.

In the last period the consortium has been working on the Colli Berici bianco and Colli Berici rosso typologies, with the aim to valorize the indigenous varieties like Garganega (for the Colli Berici bianco blend) and Tai Rosso (in the Colli Berici rosso blend). This project has been born in order to characterize these two typologies and to link them in a stronger way to this area.

TAI ROSSO: between history and legend – a ruby of passion

The Tai Rosso wine is the symbol of the Berici Hills. With its lively ruby colour it presents notes of cherry, raspberry, violets and spices that triumph in the nose, while the palate is tickled with pleasant sensations of freshness, with delicate tannins and an elegant aftertaste of almonds and rose hips, together with a hint of forest fruits.

It is produced from the Tocai Rosso grapes, a native variety of grape that has a demonstrated familiarity with the Sardinian *Cannonau*, the French *Grenache* and the

Spanish *Garnacha*, but which has found in the Vicentino area a suitable distribution and its own identity. Tai Rosso is a **banquet wine**. Delicate and versatile enough for the whole meal, it is perfect for average structured first courses and is at its best when accompanying Soprèssa Vicentina D.O.P. and Veneto Berico-Euganeo Prosciutto Crudo D.O.P., as well as traditional dishes like “polenta e baccalà alla vicentina” (Vicentine polenta and salt-dried cod).

Until 2007 it was called *Tocai rosso*, like the grape it comes from, but since there was already a Hungarian wine with the same name, by law it became necessary to change its name. Thus today it is called Tai Rosso, while the wine produced in Barbarano Vicentino village and the surrounding communities, the “classical” zone where historically this particular grape has been cultivated, is called **Barbarano**.

Currently Tai Rosso grapes are used to produce the homonymous wine, both in a still and sparkling version, and together with Merlot they also become part of the blend for the production of Colli Berici Rosso.

The area of the vineyards occupied by the denomination Colli Berici is approximately 600 hectares and represents 42% of the denomination production of the entire province of Vicenza. In 2023 about 1.652.000 bottles were produced. 63% of the wine is produced from the red grapes, the remaining 37% from the white grapes.

The most widespread type is **Cabernet**, of which over 338.000 liters, about 450.700 bottles, were produced. The production of **Tai Rosso**, the native variety most representative of the Berici Hills region, was about 160.000 bottles in 2023.

VICENZA DOC: region and wines

The Vicenza DOC area includes a **vast and varied territory**, both from a geographical and a morphological point of view. Here plains and mountains, rivers and hills, lakes and streams meet. Even the climate is different, rainier in the foothills area compared to the milder climate of the Berici Hills. The region expresses this originality in the production of its wines, each one reflecting the character of the production zone. The environmental factors of soil, light and wind transpire in each variety.

The denomination of Controlled Origin “Vicenza” is reserved for the grapes that are cultivated in a vast area of the Province of Vicenza which extends from the foothills of the Prealpi to the north of the province at the foot of the Berici Hills to the south,

including most of the areas historically dedicated to the viticulture of the Vicenza area. Obtained from those grapes are white, red and sparkling wines, as well as the noble **Vino Passito Vicenza DOC** wines. For the whites: Chardonnay, Garganega, Riesling, Sauvignon, Manzoni Bianco, Pinot Bianco, Pinot Grigio, Bianco. For the reds: Cabernet, Cabernet Sauvignon, Merlot, Pinot Noir, Raboso. For the sparkling: Bianco Spumante, Moscato Spumante. Finally, the **Vino Passito**, which is obtained from the Garganega grapes with the option of also using a small percentage of other white grapes.

NUMBERS

Partners: 28 companies (26 privates and 2 cooperative wineries)

It represents 97% of the **DOC Colli Berici** production and 98% of the **DOC Vicenza** production.

SEASON 2024 DATA

As far as the **DOC Colli Berici** is concerned, the prevalence of red grape varieties is clear, in fact 73,5% of the wine bottled is from red grapes with a clear prevalence of Merlot (37%), followed by Cabernet Sauvignon (12%). The **Colli Berici DOC 2024** harvest involved a total of 567 hectares that produced 53,940 quintals of grapes.

As far as **DOC Vicenza** is concerned, the predominance of white grape varieties is clear, in fact 77% of the wine bottled is from white grapes with a clear predominance of Pinot Grigio (51%), followed by Chardonnay. The **Vicenza DOC 2024** harvest involved 269 hectares that produced 33,700 quintals of grapes.

COLLI BERICI DOC CERTIFIED WINE 2024

- total of 15,183 hl
- 60% red: of which Colli Berici Cabernet Sauvignon is the most produced followed by Merlot, for a total of 9,245 hl
- 40% white: of which Sauvignon and Pinot Bianco are clearly the most produced, for a total of 5,938 hl

BOTTLED WINE DOC COLLI BERICI 2024

- total of 1,822,800 bottles
- 65% red: of which Cabernet Sauvignon is almost 20% of the entire bottled production, followed by Colli Berici Rosso (12.5% of the total) and Merlot and Tai Rosso in total (11%), for a total of 1,175,070 bottles.
- 35% white: Sauvignon (18% of the total) is confirmed ahead of Pinot Bianco (13.5% of the total), for a total of 647,721 bottles
- DOC Colli Berici export: it remains at 25% (Switzerland, Germany, Netherlands, Austria, Czech Republic)

DOC CERTIFIED WINE VICENZA 2024

- total of 5,677 hl
- 46% red, of which Cabernet Sauvignon and Merlot are the most produced, for a total of 2,597 hl
- 54% white, of which Pinot Grigio, Sauvignon and Chardonnay are the most produced, for a total of 3,080 hl

BOTTLED WINE DOC VICENZA 2024

- total of 558,407 bottles
- 45.5 % red, of which Merlot accounts for 17 % of the entire bottled production, followed by Cabernet (14% of the total), for a total of 253,757 bottles
- 54.5 % white, the most bottled being Pinot Grigio (40% of the total) followed by Chardonnay and Sauvignon (both 10%), for a total of 304,650 bottles