Otto Dal Zotto emigrated from Valdobbiadene in 1967, and like many of his compatriots settled down to farming in Victoria’s King Valley. Here in the foothills of the Victorian Alps, he originally grew tobacco before turning to vines in 1987. From the 1990s, Otto introduced traditional grapes of his homeland, and was the first to plant Prosecco grapes in Australia in 1999, Dal Zotto releasing the first tank-method sparkling Prosecco in 2004. Now Otto’s sons front the family business, with Michael making the wine, and Christian selling it. Sempre la famiglia.

From our Cheshunt vineyard which has lovely sandy loam over gravelly soil. The climate through the growing season is warm with extremely cool evenings allowing for great acid retention. Col Fondo is the traditional method of making Prosecco; it means literally ‘with sediment’. Before the 1970’s this style of prosecco (Col Fondo) was known to the Italian’s as ‘el vin de butiglia’ (wine in a bottle)? They began to call it vin col fono, only after the Martinotti method was introduced. That was when a need for two categories of Prosecco first emerged. In the spring, when the temperatures would rise, fermentation would begin again and that was how vino col fono was made. The grapes are top loaded into the press and then settled in preparation for ferment. Fermented dry over two to three week period. Left on solids until it is tiraged. Stored chilled during this time. Prepared for tirage by cold stabilising and then fermented in bottle. After the primary ferment the wine undergoes a secondary ferment in bottle. The wine is held on lees for approx 6-12 months before release. Wine is not disgorged because as the name suggests it contains lees. The wine has additional structure and texture to the palate. No malolactic is completed.

A richer take on a theme, with aromas of pear soufflé and baked apples with spring flowers. The winemaking style delivers a natural balance with bold and tangy fruit flavours, a bit like biting into a big ripe apple, then a little sizzle of lemon sorbet to finish.