

BATÍSO



Batíso

Region: Valdobbiadene,(Veneto), Italy

Owners: Sutto Family

Website: www.sutto.it

Winemaker: Stefano Sutto and Antonio Cocca

WINERY PROFILE:

“Taking tradition into the future: this is our challenge. That is, taking Prosecco from the hills of Valdobbiadene, the same wine with which our grandfathers used to “wet the lips of their newborn babies,” and turning it into a young and modern wine, still able to renew the spell of its sparkle.” – Luigi and Stefano Sutto, owners of Batíso

Located in Col San Martino among the rolling hills of the prestigious Valdobbiadene region, lies the Batíso winery, the Sutto family’s label dedicated exclusively to Prosecco wines. The Sutto winemaking history dates back three generations, to 1933, first producing wines from the family vineyards along the Piave River in the northeastern part of the Veneto region, between Treviso and Venice. The estate gradually expanded to include vineyards and wineries in three important regions in northeastern Italy: Piave (Sutto), Valdobbiadene (Batíso) and Collio (Polje).

With the third generation, Luigi and Stefano Sutto, now at the helm, the Sutto brand offers a range of unique hospitality experiences within the world of food and wine, from the Sutto Osteria to the Omnia Hotel. The family’s historic bond with the land, however, is most fully expressed through its wines, reds, whites and the Batíso Prosecco sparkling wines, each with a particular story to tell.

The name “Batíso” was not chosen by chance, but rather is a reference to an old tradition, rich in meaning and distinct to the lands and history of the Valdobbiadene region. Following the conventional baptism in the church, it was customary for a newborn to then participate in a ritual in which the "santolo" (godfather) or the grandfather wet the baby’s lips with two drops of Prosecco in order to "initiate" the infant into the passion for the art of winemaking. The Batíso col vin Prosecco. “The winery’s name, Batíso, is strictly linked with our history, but its character is modern, an expression of its own times. And our challenge continues.”

Indeed, the Batíso winery is rooted in history, but always with an eye to the future and a vision of producing Prosecco wines that leave a distinctive impression on all those who taste them. Guided by that philosophy, Batíso fully embraces the challenge of exploring the extraordinary potential of the local grape variety at the heart of Prosecco, Glera. In all its denominations, from DOC to DOCG, when treated with care, this traditional variety yields intriguing wines that speak directly of the unique characteristics of the territory

VINEYARDS AND VINIFICATION:

The Batìso estate vineyards are located within the important Valdobbiadene and Conegliano regions, the most esteemed for the production of Prosecco wines. The vines are positioned in a succession of increasingly steep terrains, the steepest slopes reserved for the grapes that will become the most prestigious DOCG wines. The vines are carefully tended and grapes are meticulously selected at harvest, using mechanical or manual techniques depending on the vineyard location and its specific characteristics. The Glera vineyards for Batìso Prosecco DOC are located at an altitude ranging from about 200 to 330 feet above sea level, where they enjoy a mild microclimate and a wide variation in day and nighttime temperatures, resulting in elegant perfumes. The vineyards' ancient terrain is rich in limestone and clay with marine sediments, from the rising of the sea bottom millions of years ago. Instead, the Prosecco Superiore Valdobbiadene DOCG originates from hand-tended Glera vines positioned slightly higher (820 feet above sea level) on morainal terrain, a particular combination of rock, clay and minerals carried along by glaciers many, many years past. Each vineyard, and terrain, has its own unique story to tell, each bottle the messenger. "We start from a deep respect of our origins, in search of a more modern bubble, an expression of our times."

Indeed, the production of each bottle of Batìso Prosecco begins from a profound respect for the territory and family origins, evolving into the search for a more modern, contemporary expression of Prosecco. The wines are produced utilizing the Charmat-Martinotti method, in stainless steel autoclave tanks, at the state-of-the-art facility in Col San Martino. "We produce wines that follow their original perfumes, but give them a new body, slim and always enjoyable. Batìso was born from this spirit and this research. We are constantly exploring and renewing our oenological culture, to bring value to a territory rich in history and excellence that merits to be understood and tasted."