



Welcome to our newsletter

October 2026

Estate Wine of the Month: Val d'Oca



**Charm. Not to be noticed, but to be remembered.
Exclusive. Like the special moments that await you.**



**Contemporary. It's all about knowing how to seize the moment.
Classic. The word used for something that never tires.**



Val d'Oca is a well-known Italian wine brand associated with Prosecco Superiore DOCG from the hills between Valdobbiadene and Conegliano in the Veneto region of northern Italy.

Brief History

- The winery behind Val d'Oca, Cantina Produttori di Valdobbiadene, was founded in 1952 by 129 local grape growers who joined together after World War II to help rebuild the local economy and improve wine quality.
- Over the decades, the cooperative expanded and today includes around 600 wine-growing members cultivating vineyards throughout the Prosecco Superiore production area.
- Val d'Oca became the brand name for the cooperative's wines in the early 1990s, and later became the name of the company responsible for marketing and selling them.
- In 1997, Val d'Oca introduced its distinctive satin-black bottle, which won a packaging award at Vinitaly the following year and remains a signature of the brand.
- The company is recognised as one of the historic producers in the Prosecco region and has played a role in promoting the area's wines as they gained international recognition.

In 1997, we were the first to use a satin-finish black bottle for our most popular wines. This choice was awarded for the best packaging at Vinitaly the following year and is still a symbol of Val d'Oca with the Classic Cuvées line and Valdobbiadene Superiore di Cartizze DOCG.



What Val d'Oca Produces

Val d'Oca is best known for:

- Prosecco Superiore DOCG
- Cartizze DOCG (a prestigious Prosecco cru)
- Rive single-vineyard Prosecco wines
- Other sparkling and still wines from the Veneto region.

In short, Val d'Oca began as a cooperative of local growers in 1952 and has grown into one of the leading and most historic producers of premium Prosecco from the Valdobbiadene-Conegliano.



Selection of Our Wines from Val d'Oca



**2025 Valdobbiadene
Prosecco Superiore
Extra Dry
Millesimato DOCG**

Elegant and vibrant Valdobbiadene Prosecco Superiore DOCG with delicate floral aromas, crisp pear and apple notes, and a fine persistent mousse.

Perfect with fresh seafood, oysters, sushi, light antipasti and soft cheeses.



**2025 Prosecco Brut
Rose' DOC**

Fresh and vibrant Prosecco Rosé DOC with delicate notes of wild berries, rose petals and citrus, balanced by a fine, elegant sparkle.

Perfect with seafood, smoked salmon, light pasta dishes, fresh cheeses and Mediterranean-style appetisers.



**2024 Valdobbiadene
Prosecco Sup DOCG
Extra Brut Rive Single
Vineyard**

A distinctive single-vineyard Rive Prosecco Superiore DOCG with ultra-fine bubbles, vibrant citrus, green apple and mineral notes, finished bone dry and elegant.

Ideal with oysters, sashimi, fresh seafood, grilled white fish and delicate vegetable antipasti.



**NV Prosecco DOC Extra
Dry**

Fresh and approachable Prosecco DOC Extra Dry with lively bubbles, floral aromas and flavours of pear, apple and citrus.

Perfect as an aperitif or paired with antipasti, seafood, light pasta dishes and fresh cheeses.

Events

Olio Ristorante Spring Wine Tasting Event

This spring, we were delighted to host a special wine tasting evening at Olio Ristorante, Chippendale, showcasing the exceptional sparkling wines of Val d'Oca.

Guests enjoyed tasting a selection of Val d'Oca wines, exploring the diverse expressions of Prosecco and discovering the unique character and craftsmanship behind one of Italy's most respected producers.

The evening combined a great range of Prosecco, authentic Italian cuisine, and engaging conversations, creating a memorable experience for wine lovers and valued guests alike.

