Be inspired.

Discover the new Bortolomiol Tradizionali collection.
GIULIANO
BORTOLOMIO

The founder of Bortolomiol.

The master in applying the Charmat method first made Prosecco Brut sensing that it would become a very popular sparkling wine all over the world.

Today, it is that same inquisitive spirit which drives his daughters Maria Elena, Elvira, Luisa and Giuliana. They seek technological innovation, the highest quality starting from meticulous inspection of the grapes and attach great importance to communication.
The company is currently run by Giuliano’s four daughters and her mother Ottavia. This generational change has brought with it a new managerial vision, but without altering the principles of family tradition: first and foremost product quality and promotion of the area.

The company’s future is expansion. Not meaning just targeting interesting markets to be launched on, aware and proud of the distinctive designation. But also an authentic company commitment towards projects of an environmental and humanitarian nature.

Alongside the women of Bortolomiol, Gianfranco Zanon is another pillar of the company. An oenologist who pours passion into interpreting and fulfilling the company’s mission.
The Tradizionali Collection began with the selection of some prime areas of land in the Conegliano Valdobbiadene DOCG region, followed by a close collaboration with the growers to produce a grape of extraordinary quality, and culminating in the genesis of these four premium wines.

Insight, determination and a large helping of staying power have gone into creating these four exemplars of Prosecco Superiore. Indeed, it’s only thanks to people like Giuliano Bortolomiol – who believed in this wine and the Charmat-Martinotti method, which truly celebrates its essential characteristics – that this impeccable selection was achieved and the TRADIZIONALI collection was born.

The collection offers a range of historic sparkling wines in the Brut, Extra Dry, Dry and Demi Sec categories.

The Tradizionali Collection embodies the very essence of the sustainability philosophy that Bortolomiol has been championing for years.

This is why, after the successful rebrand of the Bandarossa 40th-anniversary edition, Bortolomiol is giving this historic collection a new look. The range includes Prior, Senior, Maior and Suavis, all now single-vintage wines.

The colour schemes of the new bottles are inspired by nature, the four seasons and the Italian countryside’s characteristic hues. They are shades redolent of the sensations and scents of Italy’s lands and hills, seas and skies, refreshed and redesigned to make them even more unique and iconic.
TRADIZIONALI
PRIOR
BRUT

WINTER GREY
This dark grey evokes the colour of stormy winter skies and the smell of heavy rain.
PRIOR
Valdobbiadene Prosecco Superiore DOCG - millesimato
BRUT

Giuliano Bortolomiol, following through on his own inspired idea, successfully produced this one-of-a-kind sparkling brut wine from Valdobbiadene grapes in the 1960s.

Its crisp taste makes it an ideal aperitif. Excellent paired with fish and white meats.

Serving temperature: 6-8 °C.

AVAILABLE SIZES:
0,75L BOTTLE
1,50L MAGNUM

PACKAGING:
CARTONE 6 BOTTIGLIE
SUMMER ORANGE
Dark orange conjures up the sun and the summer heat, the colours of the sunset, teasing out evanescent memories of wind-parched earth.
SENIOR
Valdobbiadene Prosecco Superiore
DOCG - millesimato
EXTRA DRY

Valdobbiadene Prosecco Superiore with a fresh and velvety taste.

Slightly mellow and delicately aromatic with a fruity bouquet. An excellent aperitif from the very beginning, the perfect accompaniment to any dish.

Serving temperature: 6-8 °C.

AVAILABLE SIZES:
0.20L MINI BOTTLE
0.75L BOTTLE
1.50L MAGNUM

PACKAGING:
BOX OF 6 BOTTLES
AUTUMN MUSTARD
Mustard, ochre, chestnut – the colours that clothe Italy during in autumn, the scent of earth steeped in vines.
MAIOR
Valdobbiadene Prosecco Superiore
DOCG - millesimato
DRY

An excellent Valdobbiadene Prosecco Superiore with a mellow, aromatic taste.

Goes particularly well at the end of a meal, with all types of dessert. The mild residual sugar ripeness makes the balance and fragrance of the wine sing.

Serving temperature: 6-8 °C.

AVAILABLE SIZES:
0,75L BOTTLE

PACKAGING:
BOX OF 6 BOTTLES
SPRING AQUAMARINE
The aquamarine colour is inspired by the sea in springtime, the fresh smell of the sea air and the tones of the Italian skies.
SUAVIS
Valdobbiadene Prosecco Superiore DOCG - millesimato
DEMI SEC

A confidently mellow wine made with the finest grapes from the Valdobbiadene area.

Designed to accompany the most sophisticated pastries and confectionery, perfect with fruit tarts and all kinds of dessert.

Serving temperature: 6-8 °C.

AVAILABLE SIZES:
0,75L BOTTLE

PACKAGING:
BOX OF 6 BOTTLES
Bortolomiol’s mission is to produce fine-quality wines. All this starts by looking after territory and vineyards carefully and responsibly. Applying the most recent wine-making methods and integrated vine protection are crucial aspects for Bortolomiol; enabling the company to achieve its objectives in an environment-friendly way and protect consumers.

Applying the Green Mark Management Protocol for all growers bringing their grapes to the company has become paramount for Bortolomiol production. Well ahead of the times – ever since 2011 – this internal protocol has been applied responsibly. With a series of technical indications to be followed by grape suppliers, it aims to upgrade product quality whilst managing vineyards in a way that has the lowest environmental impact and is increasingly more eco-sustainable. Safeguarding the quality of grapes without harming the environment and human health is part of a strong social responsibility tradition that has always made the Bortolomiol family stand out and which it shares with its grape-growers.