

POGGIO COSTA

PROSECCO BRUT DOC NV

Poggio Costa "*the Hill by the Sea*" celebrates the tradition of Prosecco as it once was. Poggio Costa strives to maintain this coastal tradition in its winemaking while embracing dry, fresh, crisp minerality with subtle green apple & melon fruit notes.

"The Hill by the Sea" is in reference to the hillside ranges along the Northern coast of Italy, terroir influenced by the marine fossils and salinity from the Adriatic Sea. This seaside climate creates the freshness that Prosecco is now celebrated for.

ALCOHOL

11%

GRAPES

100% Glera, Noble Grape of Prosecco

PALATE

Universally, Prosecco when done in light, dry and vibrant style makes it quintessential aperitivo. Green apple, honeydew melon, and fresh cut flowers.

FOOD & WINE PAIRING

This wine pairs with anything from crispy fries to oysters. Also to be enjoyed on its own, making everyday a celebration while dreaming of sun-drenched terraces overlooking the crashing waves of the Amalfi Coast.

SUSTAINABLY CERTIFIED FARMING



SQNPI & VIVA CERTIFIED - Always clean, always fresh. A true commitment to sustainability and purity not only reflects our values but also enhances the quality & integrity of every bottle we produce.



POGGIO COSTA

SUSTAINABLY CERTIFIED FARMING

SQNPI Sistema di Qualità Nazionale di Produzione Integrata
"National Quality System of Integrated Production"



At Poggio Costa, our Prosecco is more than just sparkling wine—it's a reflection of our deep commitment to the land, farming responsibly, to directly impact all who enjoy it. We're proud to be sustainably certified, ensuring that every step of our winemaking process not only protects the environment but also upholds the exceptional quality you expect. In Italy, sustainability certified is far more than a buzzword; it's a way of life—rooted in respect for the earth and guided by purposeful care for generations to come.

WHAT IS CERTIFIED SUSTAINABLE FARMING?

ECO-FRIENDLY VINEYARDS

Natural soil enrichment with cover crops. (IPM) Integrated pest management, minimizes chemical use.

WATER CONSERVATION & ENERGY EFFICIENCY

Precision irrigation reduces water waste & reduce carbon footprint

SUPPORT FOR BIODIVERSITY

Using organic treatments and natural alternatives, our vineyards are a haven for bees, birds, and beneficial wildlife

ALWAYS CLEAN, ALWAYS FRESH

Poggio Costa is bottled fresh every month. As part of being Sustainably Certified, it must be bottled first in the morning with a sterile line, both these actions helps insure purity and freshness.

TRANSPARENCY

Certified by SQNPI (National Quality System for Integrated Production) aiming to minimize environmental impact and sustainable practices result in fresher, more vibrant wines while leaving a positive impact on the environment.



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THE HILL BY THE SEA

Poggio Costa "**the Hill by the Sea**" celebrates the tradition of Prosecco as it once was. Poggio Costa strives to maintain this coastal tradition in its winemaking while embracing a modern style of high acidity and vibrant minerality. Small batch, dry, fresh crisp minerality with subtle green apple & melon fruit notes.

"**The Hill by the Sea**" is in reference to the hillside range running along the border of Slovenia on one side and the Gulf of Trieste on the other. This area is where the origin city of Prosecco is located, seaside higher elevation vineyards tends to have more minerality. Terroir influenced by the marine fossils and salinity from the Adriatic Sea.

TRUE BRUT PROSECCO

Poggio Costa is an old-school style prosecco for the modern world. We produce a true brut Prosecco in fresh small batches with a crisp, clean minerality. Poggio Costa's features tiny bubbles and effervescence with a dry dosage.

Glera, the noble grape of Prosecco, is fermented in stainless and then brought into the Charmat Method (Metodo Italiano) to create the tiny small bubbles more delicate than Champagne. We bottle fresh every month, and as a sustainably certified producer, bottling first thing in the morning with sterile line, ensuring purity & freshness.



DRY



GREEN
APPLE



HONEYDEW
MELON



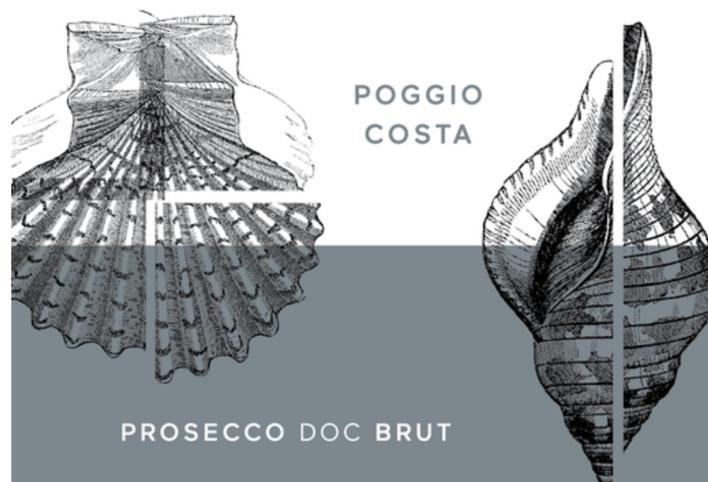
PEAR



MARL &
SANDSTONE



CREAM



MINERALITY WITH SUBTLE GREEN APPLE & MELON

Vineyards consisting of marl and sandstone, which contains tons of marine fossils originating at the bottom of what is now the Adriatic Sea. Aromas of juicy melon, white flowers and hazelnut come from the grape. Glera, the noble grape of Prosecco when done in a light, dry, vibrant style gives our Prosecco the minerality, freshness and tertiary fruit notes of green apple, honeydew melon, and fresh cut flowers.

CERTIFIED SUSTAINABLY FARMED

Our winery takes sustainability to the next level. SQNPI Certified, sustainable farming practices, developing eco-friendly fresh wines, responsible agronomic practices, using clean renewable energy, and improving water resources. Quality is evident when the welfare of farmers & the land takes precedence. This clear vision of direct impacts our winemaking style to produce clean, fresh, and dry wines.

AVAILABLE IN BRUT & ROSÉ 750ML & 187ML SPLITS

POGGIO COSTA PROSECCO DOC BRUT

BRUT NV
750 ML
BOTTLE

UPC 8000942012149

12/750ML

SCC 18000942012146

11% ABV

COLA 23116001000190

NV

CASE DIMENSIONS
10.5" X 13.5" X 13"H

BTL 12.5 IN HEIGHT
X 3.25 IN DEPTH



POGGIO COSTA PROSECCO DOC BRUT

BRUT NV
187ML
SPLITS

UPC 196842149196

24/187ML

SCC 10196842149193

11% ABV

COLA 23116001000190

NV

CASE DIMENSIONS
9" X 13" X 8.5"H

BTL 8 IN HEIGHT
X 2 IN DEPTH



POGGIO COSTA FRIZZANTE - SPARKLING

BRUT NV
20 L KEG

UPC 18000942182382

1/20L

COLA 25178001000108

10.5% ABV

DISPOSABLE ONE-WAY

NV

D: 9,70" H: 22,40"

POLY KEG PRO 2
"D" VALVE COUPLER

