

DA MAR PROSECCO



100% Glera. Delicate and inviting aromas of green apple, pear, white peach and apricot, complemented by notes of citrus zest and white flowers. Light to medium-bodied with a soft, sleek texture and persistent bubbles. A subtle, well-balanced touch of residual sugar rounds out its high acidity. Refreshingly clean and zippy with a lingering hint of citrus and sturdy minerality. Pairs perfectly with salty appetizers like prosciutto and olives, fresh seafood such as oysters or sushi and light brunch dishes like smoked salmon.

Sourced from estate vineyards in the Piave Valley near Treviso and the heart of the Prosecco region in Valdobbiadene, Veneto, Italy. The proximity to the Adriatic Sea provides a Mediterranean influence that benefits the ripening process. The vineyards are farmed sustainably and without herbicides or pesticides.

Gravelly, sedimentary and pebbly soils. The grapes are harvested by hand. The clusters undergo a soft pressing using membrane presses, followed by immediate skin separation to obtain a clear must. The juice is fermented in stainless steel tanks at a controlled temperature. Uses the Charmat (Martinotti) method, where the second fermentation occurs in large pressurized tanks (autoclaves).

Founded in 1933 by Giuseppe Sutto in Italy's Veneto region, Da Mar is currently managed by third-generation brothers Luigi and Stefano Sutto. Under their leadership, the family has expanded the original Cantine Sutto estate into a multi-brand enterprise—including the Sutto, Batiso, and Polje labels—that balances traditional winemaking with modern, sustainable practices. Today, the family oversees approximately 173 acres of vineyards and has diversified into luxury hospitality and wine tourism, maintaining a focus on high-quality production without the use of herbicides.

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Tasting Note:

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100% Glera. Aromas of green apple, pear, peach, apricot, citrus zest & white flowers; light to medium-bodied; soft, sleek texture & persistent bubbles; refreshingly clean & zippy with a lingering hint of citrus & sturdy minerality.

Shelf Talker:



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