

CONEGLIANO VALDOBBIADENE PROSECCO RUNNING FESTIVAL 42KM - 21KM - 10KM

RUN, VISIT, ENJOY!





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Conegliano Valdobbiadene Prosecco Running Festival is not just a race. Our aim is to promote our territory through sport events, in order to let you discover all the aspects of our land with landscapes, it's History and of course its local food and wine.

TEN SECRETS OF THE HILLS OF CONEGLIANO AND VALDOBBIADENE

Let's start with a list of the places you can visit and which we hope will certainly leave you with many emotions and beautiful memories!

The Palù and the St. Bona Benedictine Abbey (Vidor, TV)

The Palù include a naturalistic area of 700 (hectares) among the town of Sernaglia della Battaglia, Moriago della Battaglia, Vidor and Farra di Soligo, between the Prealpi and the Montello. The area is known since the Bronze Age. While in the Romans era saw the first hydraulic interventions, then the first real buildings were settled in the XIII century, thank to Benedictine monks of the Abbey of St. Bona in Vidor.

Swamps became pieces of lawn, bordered by trees, hedges and moats. The Abbey includes a romanic church and a cloister made in gothic style and will open its door to let participants run through it.

St. Vigilio Church (Farra di Soligo, TV)

Dating back to the X century, this church in romanic style dominates de "Col San Martino" from above. The view is extended towards all the valley until over the river Piave. During its millenary history it has suffered destructions, reconstructions and makeovers. During the World War I it has been used as an observatory by the Austro-Hungarian troops. Today, after the last makeover in 1979, it contains a wooden high relief representing St. Vigilio, made by the sculptor Stuffer from Valgardena and two canvas, one representing S. Anthony Abate by the painter Cima from Villa di Villa and the other one: a portrait of St. Joseph working in his laboratory, painted by G. Modolo.

In the inside of the church you can find a fresco, made in 1400, representing the Virgin Mary sitting with Jesus on her knees, while St. Nicholas is blessing them.

Hermitage of St. Albert, Barbozza (Valdobbiadene, TV)

In 1488 it used to be a place of worship for pilgrims, and in here there was a "romitorio" where hermits used to stay. The house has been working until the '50s, when the last woman hermit arrived. Along the entry street you can meet the "Fontanèl di Sant'Alberto", a spring where it was told children were born from.

Belvedere sul Cartizze (Valdobbiadene, TV)

107 hectares with the most precious vineyards, thanks to its particular geographic conformation: Prosecco DOCG Superiore di Cartizze. An area at the foot of mount Cesen, among San Pietro di Barbozza, Santo Stefano and Saccol. Inside the vineyards, a tiny panoramic road, through which it is possible to reach a suggestive view of the landscape.

Dead's Island (Moriago della Battaglia, TV)

The site is called "Dead's Island" due to the World War II, when it was an area in the hear of the river Piave front. Near the church, built in 1963 and dedicated to the Virgin Mary of Piave, stands a pyramidal shape memorial made from the stones of the river. On the top of it, a barbed wire creates a cross around a helmet. At the bottom, four graves with some verses from the poem "La Sernaglia" from the italian renown poet Gabriele D'Annunzio.



Vineyards on the "Crepe" Trail (Farra di Soligo, TV)

An itinerary through the vineyards of prosecco, crowded with traditional "casere". Passing through the Collagù Sanctuary, this trail of the "creste" or "vedette" offers many of magnificent views: the Rui Stort valley with its sweet streams and the Gor della Cuna waterfall. Here you will be right in the heart of the Prealpi Trevigiane.

Zoe's Stones (Valdobbiadene, TV)

In the Valdobbiadene area lives an Art Movement called "Art Brut" which means spontaneous, raw and free from conventions. We're talking about the characters made of stones of the river Piave, called "Putinot" ("puppets") or the Zoe's stones, made by Zoe, alias Angelo Favero. Placed in the village of San Pietro di Barbozza, inside the town of Valdobbiadene where art and territory live peacefully together. Zoe's stones are an extra added to the UNESCO world heritage, because, as the artist said: "stones live more than wine and men".

The shape of the sculptures is anthropomorphic and zoomorphic, placed in lines like soldiers along the streets, looking like the venetic version of Easter Island's Moai. The artist didn't want to follow a specific art movement or style, but he let his creativity come out, without a real project but whit an idea of doing something good for humanity. He decided to settle down his passion during is elderly, to create a world he dreamt of when he was a child. Zoe bought a vineyard to make something different than the usual, settling a laboratory, surrounded by stones. He fully lives his quiet environment with the people passing and admiring his works. At the entrance he wrote "en plein air" without gates or cages, like it should be in an art gallery.

Oratorio San Barnaba (Segusino, TV)

Also called the "Cesèta del Diaolèt" (little church of the tiny devil) due to the presence of a small devil sitting at the feet of the saint in the altar painting. The story tells that it was added by the priest's will to exorcise the vision of the devil that the workers had while building the church, with their tools malfunctioning and wooden boards cracking and breaking and nails sticking out of the holes.

Bosco delle Penne Mozze (Cison di Valmarino, TV)

Inaugurated in 1972 and situated in a panoramic site of the Prealpi, the wood of the Penne Mozze is a memorial in the middle of the nature, extending in an area of 16.000mq, born to remind with a plant and a stele, all the Alpini soldiers born in the Province of the Treviso fallen in war. Around the land, there are many trails dedicated to the Alpini Gold Medals, and over 2.000 steles reminding the fallen soldiers. All of these are placed in between the trees to make us understand the human sacrifice, the pride and the patriotism of who wanted to let the memories still alive.

At the beginning of the course, in the entrance square stands the shields of each one of the six Alpini Divisions. Along the course you'll find the Virgin Mary of the Penne Mozze and many other monuments and memorial stones, offered by other Army Associations. From 2011, on a monumental tree-like stele, the wood started to host also plaques from other italian Alpini sections, becoming that way a memorial for all of them.

Archaeological Park, Stilt Houses Village (Revine Lago, TV)

In the town of Revine Lago there is an archaeological park, in a territory with a particular naturalistic, historic and enogastronomic interest. The Park is for both children and adults, schools and summer camps and includes laboratories and birdwatching activities.

The stilt houses village is made of three structures from the Neolithic Era to the first Bronze Age and has the purpose to show visitors how houses, tools and other objects were made in those periods, placing them in a semi-realistic environment.

People can also enjoy a meal in the Park's barbecue and picnic areas.



ENJOY: WINERIES AND FARMHOUSES ALONG THE RACE COURSES

LA TORDERA

Race course: 10Km - 21Km - 42Km Web: latordera.it Tel.: +39 0423 985 362 Email: visit@latordera.it

For all registered runners FREE Visit&Degustation (in Italian or English) throughout the week of the race, from 27/11/23 to 02/12/23. To accompanying runners, the Visit&Degustation will be offered at a special price of €10.00 per person instead of €20.00. Visits & Tastings will be by reservation only via emait.

On the day of the visit it will be enough to be in possession of the bib assignment email to prove your registration.

Conegliano Valdobbiadene Running Festival DISCOUNT: the week before and on race day, athletes and visitors will be able to take advantage of a special 15% discount on wine purchases on a minimum of 6 bottles of their choice.

Local Products Exhibition Market on Saturday and Sunday, December 2 and 3, 2023 La Tordera will host a "0 kilometre" Market with 9 exhibitors of local products. Opening hours: Saturday 2 p.m. - 7 p.m., Sunday 8 a.m. - 4 p.m.

Rotisserie Sptin in the Cellar - Saturday Dinner 02/12/23 - Program:

- 6 pm guided tour of the winery
- 6:30 p.m. Welcome glass of wine
- 7 p.m. Dinner:

Appetizer with typical local cold cuts and cheeses Meat roasted on the spit Mixed local side dishes Coffee and dry biscuits La Tordera wines and water included

Price per person € 25.00 Child menu € 10.00 Reservations only. Limited places! (email: visit@latordera.it)

DARIVA

Race course: 10Km Instagram: @catina_dariva Tel.: +39 340 90 43 499 Email: cantina.dariva@gmail.com

In 2014, Giulio decides to continue what his grandfather Argentino, nicknamed Perge, had started many years before and begins to lovingly care for his land.

In addition to the vines, Giulio also cultivates his father Massimo's passion: wine. It was from him that he learned the technique and perfected it, until arriving at the production of what is now the winery's workhorse: the "vin col fondo".

In 2021 the DARIVA winery was officially born. DARIVA is the true essence of the company: it is in fact the family surname, which brings within it what is most characteristic of this territory: the banks, the UNESCO heritage hills where Prosecco is born.

The cellar will be the first official refreshment point of the 8th Conegliano Valdobbiadene Bollicina 10Km and awaits you not only on Sunday but also on the other days with tastings by appointment, walks and the possibility of participating in some of the production processes such as bottling or harvesting.



AZ. AGR. GIOTTO

Race course: 10Km Web: aziendaagricolagiotto.it Tel.: +39 0423 985 038 Email: info@aziendaagricolagiotto.it

Our company presents itself with simplicity and transparency, proposing itself with the best quality standards starting from the wine up to our cured meats processed according to family tradition. Come and visit us, hospitality is at home! Traveling along the Prosecco road south of Valdobbiadene you find Colbertaldo, a hilltop town facing the sun and it is here that the Giotto Benvenuto winery lives. Born way back in 1946 and handed down by tradition from father to son, it maintains the wise craftsmanship combined with the current winemaking culture.

DAL DIN

Race course: 10Km Web: daldin.it Tel.: +39 0423 987 295 Email: daldin@daldin.it

The business was founded in 1960 by Giuseppe Dal Din, head of the family and an impassioned winegrower, with his wife Lena.

Subsequently their daughter Norma, the so-called "Woman of the Wine" and administrator, worked in close collaboration with her husband Riccardo, who took over the entire production chain from the vine cultivation to vinification and the sparkling wine fermentation process, availing himself of the very best wine making tradition. Today, the winery is managed by the daughter Alessandra and her husband Oscar, who carry on the tradition and culture of the Valdobbiadene Prosecco Superiore D.O.C.G.

This will be the second official refreshment point of the 8th Conegliano Valdobbiadene Bollicina 10Km and will be open to the public on Friday 1st and Saturday 2nd from 09.00 to 18.00 and Sunday 3rd from 09.00 to 13.00.

sarà aperta al pubblico nelle giornate di Venerdì 1, Sabato 2 dalle ore 09.00 alle 18.00 e Domenica 3 dalle 09.00 alle 13.00. Three days in which you will have the opportunity to visit the cellar and have guided tastings.

CANTINE F.LLI RIZZETTO

Race course: 21Km Web: cantinerizzetto.com Tel.: +39 0423 892 007 Email: info@cantinerizzetto.com

The history of the Rizzetto winery stretches all of the way back to 1903, when Ermenegildo Rizzetto – also known as "Ilo Rosset" – first began trading in Prosecco and Cartizze wine.

Travelling around by horse, he traded not only in wine but also in products and equipment from the world of wine and agriculture. He built up a wide network of contacts at a time when the best business was done over a glass of good wine.

The second generation of the Rizzetto family followed in IIo's footsteps, expanding the range of wines produced and increasingly focusing on quality, which played an essential role.



AZ. AGR. FRATELLI TORMENA

Race course: 21Km Web: tormenafratelli.it Tel.: +39 0423 987 623 Email: info@tormenafratelli.it

The company was born at the beginning of the 19th Century thanks to Tormena's forefathers and it was enlarged at the beginning of the 20th Century by the brothers ITALO and LORENZO who kept the roots in the centuries-old wine traditions.

MASS BIANCHET

Race course: 21Km Web: valdobbiadenedocg.it Tel.: +39 0423 987 427 Email: info@massbianchet.it

Miotto's family operates in this area, alta marca trevigiana , for well over fourgenerations.

In all these years the people of this household have always been dedicated to the cultivation of their land.

The primary activity has always been the cultivation of the vine, and in particular the Prosecco.

Over time the way to work the hills of Valdobbiadene, has not suffered major changes, only some improvement due to the experience of years and to the evolution of the equipment used.

AZ. AGR. CAMPION

Race course: 21Km Web: campionspumanti.it Tel.: +39 0423 980 432 Email: info@campionspumanti.it

In our family the tradition in the production of wines and sparkling wines has been handed down for many generations but the history of our company dates back to the late sixties. Our philosophy is to make the very best use of what nature has provided.

This means that we use grapes coming only from our own vineyards, where we can control the quality during the entire process. We carefully select the most suitable vineyards for our vines. We respect and preserve the oldest of the vines and take care of the environment that surrounds us. We leave no detail to chance as all grapes are harvested by expert hands.

This is followed by a meticulous and slow winemaking process, resulting in quality sparkling wines. Today the company, which remains strictly family-run, consists of 20 hectares of vineyards, located in 11 different locations, all within the area suitable for the production of Valdobbiadene Prosecco Superiore DOCG.

CANTINA ROSAVAL

Race course: 21Km Web: rosaval.it Tel.: +39 0423 975 214 Email: info@rosaval.it

Cantina Rosaval is located in Valdobbiadene, in the heart of the Prosecco Superiore production area. Great-grandfather Matteo already produced Prosecco in these hills at the beginning of the 20th century. Then grandfather Marino bought the land where the company now stands, expanded and managed over the years by father Albino. Since 1999 Marino Agostinetto has managed the family vineyards with passion and professionalism, directly following all the work from the row to the glass, trying to combine tradition and development while respecting maximum transparency.



VALVARSE

Race course: 21Km Web: valvarse.altervista.org Tel.: +39 339 58 07 571 Email: infolatordera.it

The company was born from Mario Paset's idea of wanting to create a wine business, moving to Valdobbiadene from Farra di Soligo, his hometown. The hill on which our company was built and where our company is still located today is called "Valvarse". From the location to the cellar, this is the name that has distinguished us since 1952. Over the years, Mario's family has expanded as has the number of lands owned. In 1999 his son Sergio, following in his father's footsteps, decided to carry on the company, specializing in winemaking. Also expanded towards the foothills area, our company is today in continuous evolution and striving for improvement to always remain updated with the times without forgetting the family roots and traditions.

SOMASÒT

Race course: 21Km Web: www.sanzovo.it Tel.: +39 0423 980 523 Email: info@sanzovo.it

"Somasòt" is our identity but first of all it is a family, it is what has been handed down to us over the centuries: the vineyards and the passion for this land.

Our family arrived in the village of San Giacomo in Valdobbiadene in the 19th century, a small corner of paradise, a hill at the foot of the Venetian Prealps, an ideal place to grow vines, Glera in particular, known at the time by the name of Prosecco. First a family that cultivated vines and produced a few hectoliters of wine, then a small winery in the heart of the historic area committed to the production of quality wines.

COL SAN MARTINO

Race course: 42Km Web: prolococolsanmartino.it Email: info@prolococolsanmartino.it

The Pro Loco Col San Martino will open the doors of the splendid location of the renowned Mostra del Valdobbiadene DOCG to all marathon runners, who will have the opportunity to cross what is the oldest Wine Exhibition in the Treviso area.

An event that welcomes over 50,000 visitors every year in April and which we strongly recommend you mark on your calendar!

AZ. AGR. FERRONATO DENIS

Race course: 42Km Web: ferronatodenis.it Tel.: +39 349 13 20 973 Email: dferronato@libero.it

The company produces only proprietary grapes with the attention and care necessary for the creation of high quality wines, with complete respect for the vine, avoiding modern and invasive cultivation and harvesting techniques. Inside the bottles there is not simply "Prosecco": there is the passion of those who have chosen to work the land, there is the pathos of those who dedicate themselves to the vineyards with respect and gratitude, there is love and wisdom of those who know how to transform the Glera grape into an inebriating and emotionally charged "Prosecco". We also produce an excellent red wine with a strong, refined taste which transmits all the local wine culture and the serenity of living in times long gone.



FOLLADOR

Race course: 42Km Web: folladorprosecco.it - shop.folladorprosecco.com Tel.: +39 0423 898 222 Email: info@folladorprosecco.com

The vineyards of Follador Family, grow luxuriantly in the heart of Conegliano Valdobbiadene.

The perfect balance between a temperate climate and a particular mineral composition of the soil of the Terroir, together with our innovative methods, contribute to creating an excellent, fruity and fragrant Prosecco with an intense bouquet of aromas.

RIVA GRANDA

Race course: 42Km Web: www.proseccorivagranda.it Tel.: +39 0423 987 022 Email: info@proseccorivagranda.it

Riva Granda is located half way between Conegliano and Valdobbiadene, on the hills surrounding Col San Martino. Our grapes come from 7.5 hectares of land where the only cultivation is the grapevine, almost entirely formed by a family-owned single plot that has always been known by the name RIVA GRANDA. The Spadetto family has been living here and cultivating these mild slopes for generations, since 1700. Our work bases on the awareness that the success of the Valdobbiadene DOCG derives from the fusion of past, present and future. In this specific geographical context, these three elements intertwine, resulting in a unique product that reflects, with all its nuances, the territory where it is made. This will be the second official refreshment stop of the 1st Conegliano Valdobbiadene Prosecco Marathon!

BORTOLIN ANGELO

Race course: 42Km Web: bortolinangelo.wine Tel.: +39 0423 900 125 Email: info@bortolinangelo.com

The Bortolin Angelo winery is a symbol of excellence in the Valdobbiadene wine scene; we are a small family-run business renowned, within its denomination, for the high quality sparkling wines which are all 100% Valdobbiadene DOCG.

Since 1993, his three children (Cristina, Paola and Desiderio) have become members of the company one at a time, a generational transition that was completed in January 2010 with the appointment of Desiderio Bortolin as majority shareholder and with the company's change from S.N.C (co-partnership) to S.A.S. (L.L.P.). Angelo, the founder, still takes part in the activities, but always discreetly and leaving all the decision-making power to his successors: a strategic move that enables the company to leverage the entrepreneurial spirit and ideas of a new business generation.



MARSURET AZ. AGRICOLA

Race course: 42Km Web: www.marsuret.it Tel.: +39 0423 900 139 Email: marsuret@marsuret.it

The company founded by Agostino Marsura is still in Val de Cune in Guia di Valdobbiadene in the original buildings which, over the years, have been expanded and improved so that today they house some of the most advanced technology helping them to guarantee quality while caring for the environment. The winery is almost hidden from view sitting among the family's vineyards in the most prestigious areas of the DOCG zone: Cartizze, Col San Martino, Guia, Premaor, Rolle, Zuel and Le Serre.

NANI RIZZI

Race course: 42Km Web: nanirizzi.it Tel.: +39 0423 900 645 Email: info@nanirizzi.it

In Valdobbiadene, the heart of the DOCG wine-producing area, sits the "Nani Rizzi" farm. For over a century our family have been passionate winemakers. We cultivate our vines and craft Prosecco of the highest quality using grapes coming exclusively from the hills of Guia di Valdobbiadene and personally managing each stage of the winemaking process. Today, Denis Spagnol, heir to the family's deep attachment to their land and its fruits, is in charge of the company, ably supported by his three daughters Silvia, Giulia and Elena. With unending enthusiasm and unswerving passion, the new generations continue the work begun by their grandfather Giovanni, known to all as "Nani Rizzi", and then continued by Ergi, Denis's father. Work that is marked by the pursuit of quality, whose starting point is the precious Glera grapes, coming from the famed and stunningly beautiful Valdobbiadene hills, transformed into a product of excellence through the perfect teaming of tradition and innovation. The result is a wide range of sparkling wines that represent the pride of a historic winery and the extraordinary uniqueness of our area.

COLESEL

Race course: 42Km Web: colesel.com Tel.: +39 0423 901 055 Email: visite@colesel.com

For more than 70 years, "Colesel" has given its name to a unique identity, the result of the best quality, the one that was born out of pure passion and transformed into an excellent experience.

A sensorial experience that starts from the soil and ends with the taste.

An experience handed down from generation to generation, where quality is grown before the wine: from the choice of the ground and raw materials.

From the best grape selection, well -kept to make sure that what you will have in the glass is always the maximum purity.

A perfect balance, what our oenologist Bortolin Vlady is committed daily to guarantee, making each bottle always be the best.



GARBARA CARTIZZE

Race course: 42Km Web: garbara.it Tel.: +39 0423 900 155 Email: info@garbara.it

5 layers over time.

5 generations of the Grotto family bound to the land of Prosecco that goes back more than 100 years.

We like combining the curiosity of experimentation with the certainty of tradition. We like measuring ourselves against ourselves, not only against nature, to see what happens. Like in 2012, when Garbara was the first company to produce the Cartizze with the traditional method.

We like the idea of creating recognisable wines because they break the mould. We don't make them to please the market, but for those who want to discover the pleasure of the land. Because we believe that our task is to assist the vineyard throughout the vintage. We let the vineyard be what it wants to be every time, every year. We let the vintage express its origin—the vineyard—through the wine.

SALIS RISTORANTE ENOTECA

Race course: 42Km Web: salisristorante.it Tel.: +39 0423 900 561 Email: info@salisristorante.it

Elegant and flexible, strong and vigorous, candid and energetic. The Willow Tree finds itself among the steep hills of Valdobbiadene, a blissful home.

It has always been an effervescent worker on the vineyards and its roots sink deep into the rich silicon soils.

CARTIZZE PDC

Race course: 42Km Web: cartizzepdc.com Tel.: +39 347 83 44 395 Email: info@cartizzepdc.com

PDC is first of all a name, that of its founder. Mechanical engineer born in Cartizze, raised in Australia and returned to Italy by choice and for the love of his origins. Pietro's story is that of a self-made winemaker who chooses to change direction at the age of thirty, applying engineering knowledge to viticulture to create a precision wine in total respect for the environment. Pietro's training takes place in the field and in the cellar alone, drawing on knowledge from specialized consultants and targeted technical courses. Mistakes and time are the real school for Pietro who, however, almost immediately identifies PDC's goal: to become an ambassador for CARTIZZE by founding a company on the concepts of sustainability and excellence.

AL CARTIZZE DA BEPI BORET

Race course: 21Km - 42Km Instagram: @alcartizze_dabepiboret Tel.: +39 0423 987 693 Email: agriturismo@alcartizze.it

Inimitable panorama, landscapes that reconcile with time and seasons, typical products loved with the same care, from the humble potato to the noble vine. Cuisine paired with home-produced wines, Prosecco and Cartizze DOCG. Typical dishes, skewer specialities, risotto with cartizze, cured meats and above all the courtesy, hospitality and friendliness of the hosts.



CASA GIALLA

Race course: 21Km - 42Km Web: casagiallaspumanti.it Tel.: +39 0423 981 138 Email: info@casagiallaspumanti.it

The Zanetton family has a centuries-old wine-making tradition: in 1800 the family bought the lands that once belonged to the Valdobbiadene noble families Lonigo, Pola, and Battaia, and there is still a street named Via Zanetton to this day, which leads to the Convento dell'Immacolata.

Sparkling wine is made using the Charmat method, which is the best way to maintain and preserve the aromas and delicacy of the grapes from which the wine is made. The result is an excellent sparkling wine, with good acidity and a fruity aroma, immediately enjoyable, the result of the perfect synergy of man's work within the environment.

AZ. AGR. REBULI ANGELO & FIGLI

Race course: 42Km Web: rebuli.it Tel.: +39 0423 973 307 Email: info@rebuli.it

Familiarity and professionalism come together in this firm. Wine growers for generations, sparkling wine makers since the 80's, they have been able to grow larger without losing sight of their origins. The relationship with nature and its products has given them a wealth of knowledge accumulated through the years. These are characteristics which you can sense when you cross the threshold of this winery.

The simplicity and the freshness that you meet are the sensations that you get when you drink a glass of their wine. The wine making and oenological activity which started with passion by Angelo, has been continued with decision by his three sons: Mauro, oenologist, who is also in charge of relations with the Italian market, Paolo whose responsibility is for the care of the vineyards, and Gianni who runs the accounting and the contacts with foreign clients.

VALDO SPUMANTI

Race course: 21Km - 42Km Web: it.valdo.com Tel.: +39 0423 90 90 Email: info@valdo.com

Valdo is a name that instantly brings to mind the land it belongs to, Valdobbiadene. A name inextricably linked to the Bolla family, which has been in the wine-making industry for more than 90 years. Considered one of the oldest in the area, over the course of three generations it has been able to spread the culture of Prosecco in Italy and throughout the world.

The Valdo wineries were established at the heart of Conegliano Valdobbiadene, a unique land and Unesco World Heritage, just half an hour from the magnificent city of Venice. The love story between Valdo and this land rewarded by nature and at the heart of the Valdobbiadene Prosecco Superiore DOCG production is continually evolving. Year after year, Valdo has written new pages, describing how passion, together with tradition and innovation, can lead to the creation of unique Sparkling wines.

Official refreshment point for both the 42Km and 21Km, Valdo Cuvée 1926 - Valdobbiadene Prosecco Superiore DOCG Extra Dry is included in the marathon race pack!



BORTOLOMIOL and PARCO DELLA FILANDETTA

Race course: 42Km Web: www.bortolomiol.com Tel.: +39 0423 97 49 Email: info@bortolomiol.com - parcodellafilandetta@bortolomiol.com

The Parco della Filandetta Wine&Art Farm is located in the centre of Valdobbiadene and is the result of an industrial archaeology restoration. The smallest of the silk mills in existence at the start of the 1900s has been restored by the Bortolomiol family and is today the heart of the complex, surrounded by a park extending across 2 hectares.

Here, among the works of art and the organic vineyard visitors can discover and retrace the history of Bortolomiol, from its founder Giuliano to the sustainability projects and the bond with art, in all its various forms. Guided tours take place every day, ideally booked in advance on the website.

The Tour of the Filandetta retraces the history of the location and of the silk mills, the Art&Nature Tour instead concentrates on the organic vineyard and offers a stroll through the works of art, while the Founder's Tour retraces the most important moments in the life of Giuliano and the tasting session includes the most iconic limited editions. The Experiential Tour through the vines provides the opportunity for an excursion through the hills of the Conegliano Valdobbiadene on a discovery of the unique panoramas and breathtaking views typical of where the Prosecco Superiore DOCG comes from. Then in summer our Bike Tour, in collaboration with Vagabond Rent, will take you through the hills on e-bikes, an experience that will allow you to become immersed in the Denomination's green surroundings and spend a few relaxing hours enjoying fantastic landscapes. For bookings and information click here.

Wine Shop opening times: Monday 14.00 - 18.00 / Tuesday-Saturday 9.30 - 12.30 and 14.00 - 18.00

AGRITURISMO RIVA DE MILAN

Race course: 42Km Web: rivademilan.it Tel.: +39 0423 973 030 Email: info@rivademilan.it

The Riva de Milan farmhouse is located on the top of a small hill, entirely surrounded by the rows of vineyards from which born our Prosecco Valdobbiadene Superiore DOCG.

From the 15 hectares of vines, cultivated with GLERA grapes, our 6 types of wine are born.

At our cellar it is possible to buy Prosecco Valdobbiadene Superiore D.O.C.G. and local SPARKLING wines.

BOTTEGA DEL VINO VILLA SANDI

Race course: 42Km Web: villasandi.it Tel.: +39 0423 86 07 Email: info@villasandi.it

Roots feed tomorrow. It is like this for the vineyard, it is like this for our history.

The seed was planted in the early 1920s, when Mario Polegato, grandfather of the current president Giancarlo, bought some vineyards and entered the wine market. Passion grows, the company's roots become stronger, but just like the vineyard, you have to wait several years before getting the first fruits.

Values and skills are handed down, continuing to give life to the history of Villa Sandi. Diva and Leonardo, sons of Giancarlo and Augusta, join the company, renewing the tradition of a family that has been cultivating the future of a territory to be tasted for four generations.



BARICHEL

Race course: 42Km Web: barichel.it Tel.: +39 333 36 03 266 Email: info@barichel.it

Young and dynamic company based in Valdobbiadene hamlet. S. Pietro di Barbozza.

Owned vineyards of approximately 8 hectares located mainly in an excellent hilly area.

Owner Geronazzo Ivan, a family-run business, personally follows all the phases from the production process to marketing. He works motivated by a strong passion for the land and its fruits as a fundamental resource of his territory to get the best out of it with profound respect for it. By expertly and fairly combining the simplicity of tradition with technological innovation in order to always be able to propose and offer the best.

Not only is wine a great passion for Ivan Geronazzo, owner of the Barichel company, but also trail running, i.e. long distance running in nature, in the Ultra Trail specialty.

Even in this area, Ivan, starting "from scratch", achieved, with dedication, sacrifice and perseverance, excellent results, becoming part of the National Team with the call-up to the World Championship. On Sunday 3 December, Ivan will be with you at the starting line of the 1st Conegliano Valdobbiadene Prosecco Marathon!

COL DEL BALT

Race course: 21Km - 42Km Web: coldelbalt.it Tel.: +39 347 27 31 257 Email: info@coldelbalt.com

The Col Del Balt winery was founded in 1950 in the heart of the Valdobbiadene DOCG production area, thanks to the admirable dedication of Mansueto Sanzovo.

From a small plot of land, Mr Sanzovo was able to give life to a reality that over the years has become well known in the region of Conegliano Valdobbiadene Prosecco DOCG.

VAL D'OCA

Race course: 21Km - 42Km Web: valdoca.com Tel.: +39 0423 070 056 Email: infolatordera.it

Val d'Oca is an invitation that makes everyone welcome. A celebration that captures a unique, convivial and lighthearted moment, as in a photo. A memory that remains special.

We filter the past through the eyes the present, projecting the essence of a place, of ancient know-how, with a style that preserves the passion for vines and the love for the landscape of the hills of Prosecco Superiore di Valdobbiadene.

The Val d'Oca Winery, in addition to hosting marathon and half marathon runners in the official refreshment area of the event, opens its own Wine Center with the following dates and times: From Monday to Saturday from 10.00 to 18.30 Sunday from 10.00 to 16.00

Sunday 3 December 2023 the Conegliano Valdobbiadene Prosecco Running Festival awaits you among our splendid hills!