



Tenuta d'Asolo  
**Progress**



Country & Wine House





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*From a panoramic position on the gentle Asolan hills, the Progress Country & Wine House farm offers visitors an enchanting view of the boundless Po Valley plains to the north and south, of the ancient fortress and castle of one of Italy's most beautiful small towns.*



**Col  
del Sol**

Asolo Prosecco Superiore DOCG  
Extra Brut/Brut/Extra Dry  
(Charmat Lungo 6 mesi)



**Col  
d'Acelum**

Asolo Prosecco Superiore DOCG  
Extra Brut/Brut/Extra Dry



**Cento  
Orizzonti**

Asolo Montello DOC  
Recantina



**Pro  
Tempore**

Olio Extra Vergine  
di Oliva



*Organic Philosophy*

A unique observation point in the area, from the Pedemontana al Grappa, from the valley to the Venice Lagoon distinctly visible on fine days. Asolo is an enchanted scenario that tells fascinating tales of the harmonious mix of nature, culture, art, architecture and landscapes shaped by man.

# THE FARM





Asolo (from the Latin asylum, shelter, privileged residence chosen by the spirit) has been the cenacle of artists and a shelter for travellers and international celebrities through the centuries: from Caterina Cornaro, queen of Cyprus, Armenia and Jerusalem with her small, lively Renaissance court, to the divine Eleonora Duse, famous Italian theatre muse, buried in the Sant'Anna cemetery; from Freya Stark, great traveller and writer, to the extraordinary, sculpture and architectural artists,

Canova and Palladio, from the composer Malipiero to the architect and designer, Carlo Scarpa. The town's three gates open onto the "forests", those roads climbing the slopes to the historical centre, the town's heart with its piazza, once seat of Roman baths, elegant palaces and Palladian villas with lush gardens like that of Villa Stark, once a Roman theatre and now the place chosen for shows and events.

## THE FARM

Today and yesterday constantly interwoven in this marvellous place with its truly ancient history, born of the ancient Veneti settlement around the Vth century B.C. A place that is philosophy of life lived slowly, ideal for slow tourism, revealing what small things are worth, one bit at a time. The same mood underlies our welcome and how we tell guests about the umpteen marvels offered by this area.





A silent, protected space, in a magical atmosphere where hospitality is a subtle art and homage is paid to the earth's ancient traditions and precious fruits.

## THE FARM

Situated at about 200 metres above sea level, Progress Country & Wine House appears discretely, buried in a fascinating mix of vineyards and olive trees lying behind Villa Rinaldi, a splendid 17th century, Palladian-inspired, residence. Conceived by the Veneto entrepreneurs Dennis Bordin, his wife Beatrice, Fanio Pontin and his family to enhance the natural context, artistic beauty and noble history of this area, Progress Country & Wine House is an important holiday location in a farm offering the finest quality wines and oils, produced organically in harmony with the rhythm and life cycles of Nature.



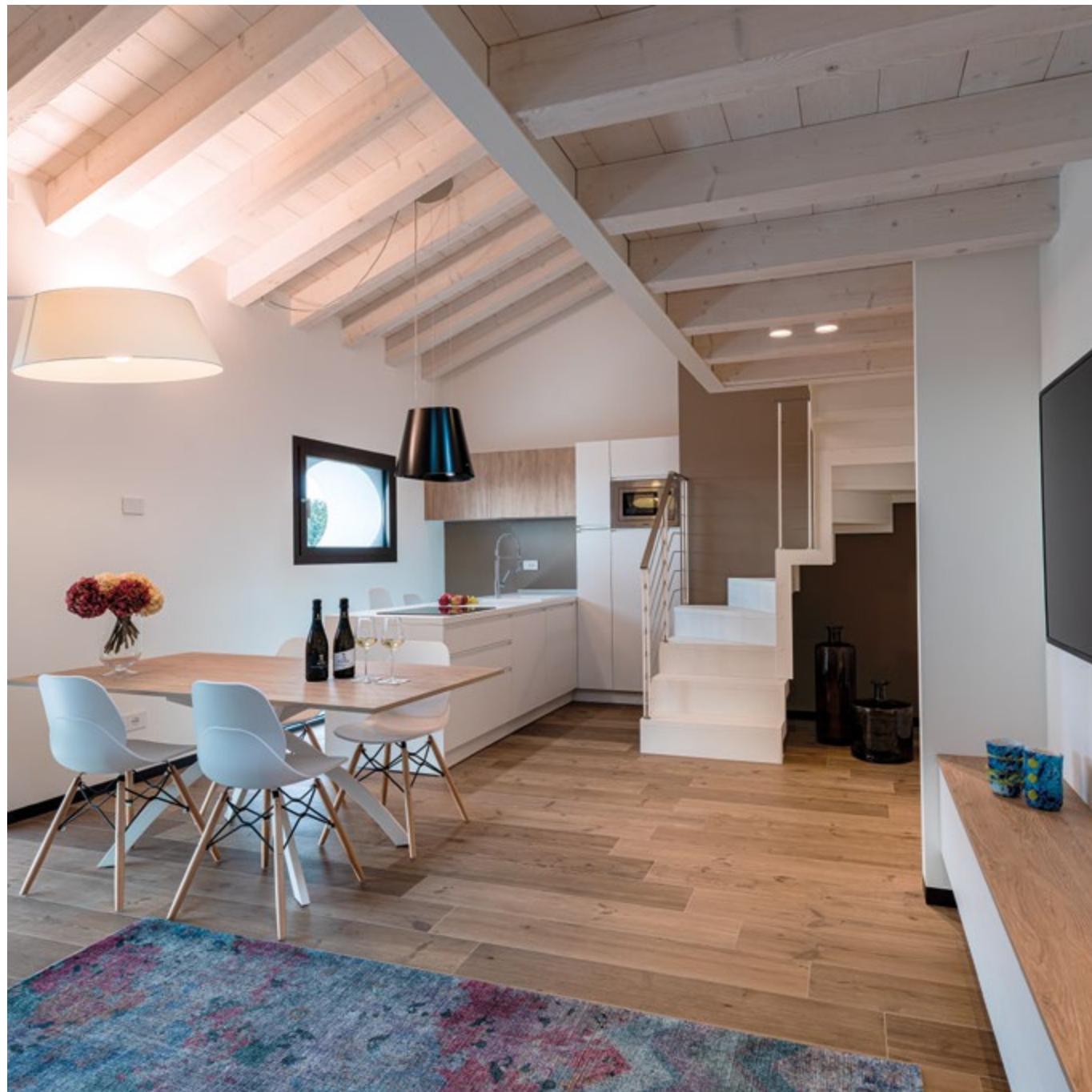
The holiday farm / B&B on the estate offers Nine Apartment Suites, each in different colours, wall coverings, floors and furnishings, conjuring up exclusive, unique sensations. Inspired by different concepts, with names linked to the wine-making and cultural world they belong to. Each giving the visitor a special, emotional experience, inviting them to come

back nine times, once for each apartment, to fully experience the magical atmosphere. The 6 ground floor Apartment Suites each have a terrace and/or private garden; whereas the 3 first floor Apartment Suites are large in size with visible trusses. Bedrooms measure about 40 m<sup>2</sup>, except for the Country Suite which measures 75 m<sup>2</sup>.



# APARTMENT SUITES





## IL GRAPPOLO D'UVA

Large spaces, panoramic view over the vineyards and great care for details for the suite with a name inspired by the sweetness of grapes. An excellent welcome offering an emotional experience for all senses, in the heart of this fairytale landscape.





## LA ROCCA

Homage paid to the Rocca Braida of Asolo, fascinating XII century fortress and suggestive element identifying one of Italy's loveliest towns. The apartment combines the ancient heat of natural wood with delicate colour nuances and modern, elegant furnishing.



## LA CITTÀ

Inspired by that space harmony and radiant luminosity enriching the town of a hundred horizons, this apartment uses a light shade colour scale and suggestive transparencies to give shape and emotion to its night and day areas furnished in a modern, elegant style.





## LE VILLE

Yellow like gold, a symbol of riches, elegance and ancient nobility. This is the dominant colour of a well-lit flat offering all kinds of amenities, inspired by luxury reinterpreted with a contemporary twist.



## I VIGNETI

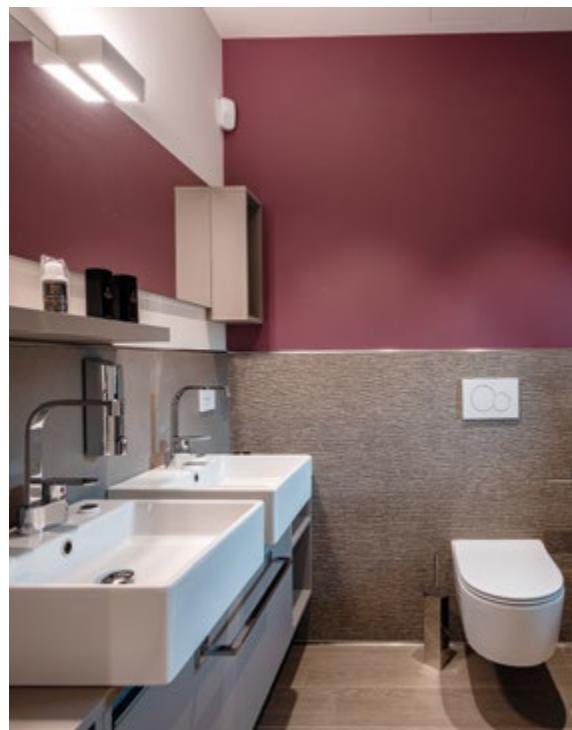
Inspired by nature reigning over this corner of paradise; the apartment pays homage to the vines, the heady perfume of bunches of grapes and top grape quality. The dream of a relaxing stay in the heart of vineyards comes to life though large windows flooding the rooms for light and energy.





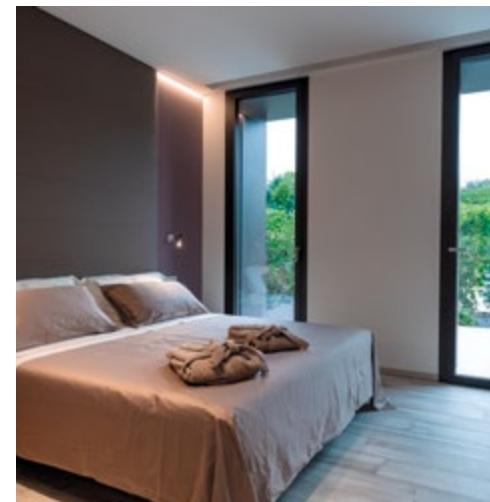
### LE TRINCEE

The red-purple shade that greets guests as they enter is an impressive eye-catcher. It is the underlying theme of the whole flat, decorating sections of the walls as well as furnishings in the sleeping area and in the living area, which comprises a modern kitchen and a cosy sitting room overlooking a furnished outdoor area.



### LA COLLINA

The sinuous Asolan hill profile is what inspires the decoration of these suggestive day and night spaces; just like those delicate heights shaped by nature and art over the centuries. The minimal, contemporary lines combined with shades like dove-grey embracing warm brown nuances.





## LE GROTTA

The various rooms of this flat stand out for their contemporary and elegant style, featuring a shade of green reminiscent of foliage, which is sure to make guests feel at one with nature. Carefully designed down to the smallest detail to cater to all needs, this flat sets the ideal ambience for total relaxation, offering an experiential stay filled with beauty and good taste.



## IL CAVATAPPI

Bordeaux is the colour of wine. That of those excellent bottles uncorked in the apartment evoking the divine nectar produced organically on the farm. The play on corresponding colours develops throughout these attic rooms in a sign of ancient hospitality.



The company has created a special tasting place in order to talk about and understand the Progress Country & Wine House philosophy behind natural wine-making and olive growing leaving no residue and try products with guided tasting to find out what it means to produce quality wine and oil respecting the territory and its uniqueness.

# THE TASTINGS





## THE TASTINGS

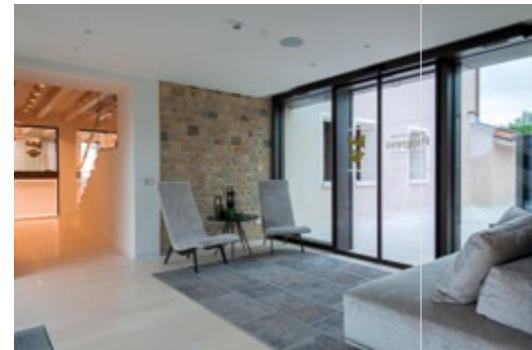
Next to its underground cellar, 40 guests come together in a country, rustic, modern style environment, with tables, chairs and counters, presentation monitors, product displays, a special fountain, with red wine aging barrels and a wine vault to custody special Italian and international wines. Wine and oil tasting is accompanied by typical local products thanks to a kitchen used to heat food and dishes. Alongside tasting, on request, the farm can organise aperitifs, receptions, private anniversaries and celebrations of all kinds assisted by external caterers.



To offer guests a chance to relax completely enjoying a breathtaking view, the farm has a panoramic terrace open to all with a solarium. Outside, facing South, it offers a breakfast and cocktails area with a view over the vineyards and plains.

## COMPLETE RELAXATION





Offer highest quality products to markets, without using chemicals, hence protecting the environment and people's health. A conviction that has guided the Progress Country & Wine House wine and oil production since it was first established. An ethical choice that led to investment in innovative production

methods, converting production to organic for wine and olive-growing in harmony with nature. An ambitious, complex, virtuous path to create a plant, soil and environment eco-system, above all in favour of health, and of the end product organoleptic characteristics and aromas.

# VINO & OLIO





The Progress Country & Wine House farm owns 5 vineyards planted with vines, all facing the sun, extending over 9 hectares in the Asolan hills and proudly in the municipality of Asolo, in an ideal natural area with chalky/rocky/clayey soil and a mild temperature. Along with its vineyards in the Country House area, the farm can boast the Col del Sol Vineyard with trenches and caves dating to World War I, to visit enjoying a breathtaking view. The Asolan hill wine-growing tradition is an ancient one dating back to the Benedictine monks. They understood from the very start that this land, with its special physical characteristics and extraordinary micro-climate, was ideal for making excellent wines. Venetian noblemen who built splendid villas and palaces in Asolo, at the end of the 15th century, at the time of Caterina Cornaro and her court of scholars and artists, just continued this tradition that we now have the honour and pleasure to welcome and enhance respecting nature.



**COL DEL SOL**  
**Asolo Prosecco Superiore DOCG**

Available in the versions Extra Brut, Brut and Extra Dry, it is produced by the long Charmat method (6 months) foreseeing a longer time on the lees and addition of liquor d'expédition after re-fermentation. Characterised by a bright straw-colour and lively, silky, fizzy bubbles, it has excellent volume and balance and a rich, persistent aromatic profile, embellished by light flowery and fruity notes, expressing the specific details of its terroir of origin, making it unique and unmistakable. Indicated with aperitifs, starters, first courses, fish, fried fish, cold meats it must be served at a temperature of 6/8°C.



**COL D'ACELUM**  
**Asolo Prosecco Superiore DOCG**

Available in the Extra Brut, Brut and Extra Dry versions, made solely with Glera grapes hand-picked and selected in the Colli Asolani vineyards. Straw yellow in colour with very fine and persistent bubbles, it expresses the great mineral wealth of the terroir. It has distinct hints of white fruits on the nose, while on the palate it is pleasantly acidic, savoury and extremely fresh. Excellent with dry pastries, snacks, starters and suitable for any social occasion, it is best served at a temperature of 6-8 °C.



**CENTO ORIZZONTI**  
**Recantina Asolo Montello DOC**

Purple-red in colour, tending towards garnet red when it ages, "Cento Orizzonti" has an intense, characteristic smell and a dry, savoury, robust taste, with spicy touches, in a mix of harmonised flavours making it instantly recognisable. A touch of originality comes from the native varieties of the Recantina vine, aged in oak barrels.






## Pro Tempore

The Progress Country & Wine House property has about 600/700 olive trees located on the hills, at between 120 and 260 metres above sea level, and at Europe's most northerly latitude. Its temperate climate with sun, ideal ventilation and chalky/rocky/clayey ground providing structure and sapidity, help the plants in that area produce olives with exceptional organoleptic details. Due to these pluses, the Ministry for Agricultural Policies and the European Commission have recognised the "DOP Asolo sub-zone extra virgin olive oil of the Pedemontana del Grappa" certifying it as a typical product of excellence of the Asolan hills. Cultivated organically, the farm's olive trees produce olives that are hand-picked, selected and squeezed in technologically innovative oil mills. When fully operational, it produces about 500/600 litres of oil a year. The farm's extra virgin olive oil is rich in good polyphenols, almost 400,

and has the best typical characteristics of oil from the Asolan hills. These include oleuropein that fights free radicals and inflammation, prevents cardio-vascular and neurologic diseases and is an effective antiaging, and oleocanthal with analgesic and anti-inflammatory features, used in medicine to improve blood circulation.

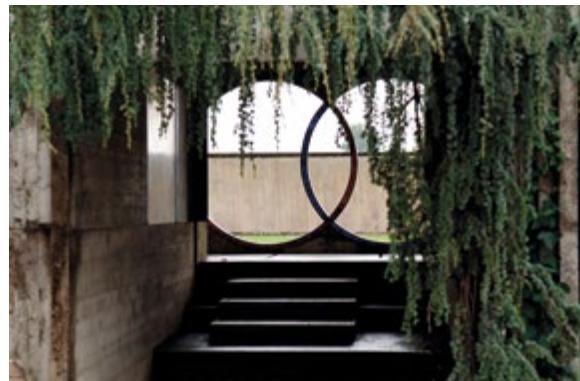
Pro Tempore extra virgin olive oil is certified organic and DOP Grappa and has beneficial-curative properties of excellence. It is straw-coloured, has the slight fruitiness of almost ripe olives, is slightly herbaceous with delicate fragrances of sweet almond, mowed grass and a touch of apple. In the mouth it is mainly sweet, with average fluidity, just slightly bitter and lightly sharp. Being extra virgin olive oil, it is a true medicinal food product, a natural health elixir, as was also declared by the FDA (Food and Drug Administration).



Involvement in a complete emotional experience, offer them the chance to relax in a natural, uncontaminated place offering all comforts, experiment skin deep the beauty of a unique territory using a rich service offer. That is the hospitality philosophy of the Progress Country & Wine House.

# EXCURSIONS





A special excursion service, organised with first class travel agencies and professional guides, guarantees being able to explore the entire area from all points of view: natural, historical-artistic, food and wine. A tailored service for farm guests, customisable to the type of experience that each guest would like to live. Starting with the tasting tours organised in the vineyards and olive groves of the farm itself, discovering the taste and fragrance of the best fruits the earth has to offer, and in the medieval town of Asolo, residence to

famous artists and scholars from all over the world in the 16th century, with a thousand-year-old history enclosed in its walls. Guided tours to the most important, fascinating historical centres in Veneto, like Venice, Verona, Bassano Del Grappa or small centres, with their precious artistic treasures like Marostica, the chess town, Possagno with its extraordinary Museum of Canova and Europe's largest monographic Gipsoteca, or Cima Grappa, famous for its military memorial.





Then many different ways can be used to explore the area: pedalling gently, on horseback, with no constraints, to bury oneself in the luxuriant vegetation of the Asolan hills; or on a four-wheeled quad for fast-paced rides through the Grappa mountains. Many food and wine trips have been designed so that the gourmards amongst you can taste the multiple typical food products this area

has to offer, result of the know-how of artisans and an extraordinary culinary art. For the more refined palates, ten of the best fish and meat restaurants in the area have been selected, typical local and even starred locations, offering guests unique, tasteful emotions. Sports lovers can play or have tennis or golf lessons in the heart of the Asolan hills.





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[www.progresscountrywinehouse.com](http://www.progresscountrywinehouse.com)