

# The 10 Best Bottles of Prosecco Under \$20

Move over, Champagne. It's time to meet the *othersparkling* wine.



BY DANIELLE ST. PIERRE JUL 25, 2016



In case you're tired of splurging on expensive bottles of champagne, we've got another sparkling wine for your next special occasion. Made from Glera grapes in Italy's Veneto region, prosecco is an excellent option for summer barbecues, dinner parties, or celebrations. It also happens to be generally *much less expensive* than Champagne. Here are our 10 favorite bottles — all under \$20.



## Primaterra Prosecco

\$10

[BUY NOW](#)

With crisp and delicate floral aromas and *just a touch* of minerality, this dry prosecco is an excellent value for its wallet-friendly price.

**More:** [The Best Champagne for Every Budget](#)



## Treviso Cornaro Extra Dry Spumante Prosecco

\$10

[BUY NOW](#)

This super bubbly, fruity wine is bursting with flavor and works beautifully paired with light summer hors d'oeuvres like prosciutto with ripe melon.





## Riondo Spago Nero Prosecco

**\$11**

**BUY NOW**

Versatile, crisp, and light-bodied, this bottle of bubbly is an excellent gift to bring to any housewarming or birthday party year-round.



## Mionetto Prosecco Brut

**\$13**

**BUY NOW**

Delicious on its own, but also a solid compliment to cocktails like an Aperol spritz, Mionetto is a major crowdpleaser.





## La Marca Prosecco

\$14

[BUY NOW](#)

Fresh, clean, and bursting with notes of ripe citrus, La Marca is an excellent option to have on hand for barbecues or special occasions during warmer months.



## Carpeno Malvolti Prosecco

\$15

[BUY NOW](#)

Fruity on the nose with a delicately dry finish, this yummy bottle of bubbly will be your new go-to for any celebration. Cheers!





## La Tordera Alné Extra Dry Prosecco

\$17

[BUY NOW](#)

Smooth, elegant, and well-balanced, this prosecco is best enjoyed alongside salty appetizers like olives, cured meats, or oysters.



## Sorelle Bronca Valdobbiadene Superiore Extra Dry Prosecco

\$18

[BUY NOW](#)

Ripe, slightly acidic, and *just slightly* briny, we love this refreshing blended variety paired with seafood like steamed mussels or oysters on the half shell.







## Ca' dei Zago Col Fondo Prosecco

\$20

[BUY NOW](#)

Light, crisp, and just lightly creamier on the finish than some other varieties, this special bottle should be savored during special occasions.



## Federa Extra Dry Miotto Prosecco

\$18

[BUY NOW](#)

Whether you're passing around spicy appetizers like jalapeño poppers or a savory and salty charcuterie board, this bottle is the *ultimate* aperitif to start the party off right.

