

VALDOBBIADENE SUPERIORE DOCG

Cartizze Dry



APPELLATION: Valdobbiadene Superiore Cartizze Docg

TYPE: Spumante Dry

GRAPE: 100% Glera

PRODUCTION AREA: Valdobbiadene

HARVEST: Strictly handpicked and put in small containers

VINIFICATION/SPARKLING WINEMAKING: vinification in white, in the absence of skins. Soft pressing of the whole grape, natural settling and fermentation at a controlled temperature of 20 °. The second fermentation takes place at low temperature in an autoclave with a short pause on the lees to preserve the fruitiness. The late harvest gives the wine a concentration of intense aromas.

ORGANOLEPTIC FEATURES


COLOUR: pale straw yellow, very brilliant with excellent perlage.

AROMA: rich and well-structured, with citrus notes and elegant richness

TASTE: harmonious and elegant, of great softness and freshness; rich fruitiness, full-bodied and persistent.

SERVICE: at 8/10° temperature and uncorking the bottle at the moment of consumption

FOOD PAIRING: Dessert sparkling wine par excellence, excellent with Millefoglie cake and Chantilly cream

Size: 0,75 liter 

ANALYTICAL DATA

ALCOHOL: 11.5%vol

TOTAL ACIDITY: 5.0 g/l

SUGAR: 21 g/l

Curiosity

CURIOSITY: The top quality of the denomination, the Cartizze comes from a sub-area regulated since 1969 of only 107 hectares of vineyards, between the steepest hills of San Pietro di Barbozza, Santo Stefano and Saccol, in the municipality of Valdobbiadene. A perfect combination of microclimate and ancient soils.



**PRINCIPIO
DI DOMINANZA**

Awards

- MEDAGLIA D'ORO "Mostra Vini S.Pietro di Barbozza Primavera Prosecco 2016



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