

VALDOBBIADENE SUPERIORE DOCG

Cartizze Dry

CLASSIFICATION: Valdobbiadene Superiore Cartizze Docg

TYPE: Spumante Dry

GRAPE: 100% Glera

PRODUCTION AREA: Valdobbiadene

HARVEST: Strictly manual harvest in small containers

VINIFICATION/SPARKLING WINEMAKING: White winemaking, vinification in the absence of grape marcs. 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 CHARACTERISTICS


SIGHT: Pale straw yellow, very brilliant with excellent perlage

SMELL: 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: It's recommended to serve the wine at a 8/10 °C temperature and to uncork the bottle at its 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

The top quality of the DOCG denomination, the Cartizze, comes from a sub-area of only 107 hectares of vineyards, situated between the steepest hills of San Pietro di Barbozza, Santo Stefano and Saccol (villages of Valdobbiadene). This area has been regulated and delimited since 1969. A perfect combination of microclimate and ancient soils.



**PRINCIPIO
DI DOMINANZA**

Awards

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



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