



CARTIZZE DRY

VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G. CARTIZZE

The Elite of Valdobbiadene

Production area: within the territory of Valdobbiadene, the Cartizze hill extends over 106 ha, historically considered to be the best area for prosecco production

Grape: Glera min 85% and other local varieties

Exposition: from south-east to south-west

Altitude: between 200 and 300 m a.s.l.

Type of soil: clay soils originating from the underlying sandstone rock

Training system: the planting dates back to the early 20th century, with many vines that are hundreds of years old. The pruning is typical of the area, reminiscent of the double-arched cane

Yield: 120 q/ha max.

Harvesting period: second part of September, only hand-harvest

Vinification: the grapes are quickly brought to the winery, pressed whole in a soft manner. The must is fermented clear with selected yeasts at a controlled temperature of 18°.

Sparkling takes place in steel autoclaves at a temperature of 18°, using selected yeasts, for at least 30 days

Alcohol content: 11.5 % vol

Sugar content: 18 - 19 gr/l

Total acidity: 5.5 - 6 gr/l

Colour: bright, straw yellow with tinges of green

Perlage: creamy, fine, evenly spread in the mouth with elegance

Bouquet: complex fruity nose, a "fruit basket" with multiple varieties of apple, pear and yellow flowers

Flavour: creamy, juicy and savoury in the mouth. Pleasantly soft

Pairings: ideal to enjoy with dry pastries such as almond pastry

Service: serve at 6° - 8°C, in white wine tulip

Storage: store in a cool, dark place

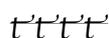
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Fun facts: 2018 marked the 100th anniversary of this vineyard, planted after the First World War by great-grandfather Bepi.

Awards:



92 points Falstaff Prosecco Trophy;



4/4 viti - Vitae - Ass. Italiana Sommelier 2023



GOLD - Merano WineHunter 2023



4 stelle - Guida ViniBuoni d'Italia

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