

CARTIZZE BRUT - ANNIVERSARY EDITION "85 HARVESTS OF PIETRO"

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

A journey through different vintages to discover the essence 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 and other traditional grape varieties, with a high proportion of century-old vines

Exposition: from south-east to south-west

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

Type of soil: a rich mixture of clayey marl and limestone, formed from ancient seabeds

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 taken to the winery and gently pressed whole. The must is fermented clear using selected yeasts at a controlled temperature of 18°C. The base wines, from different vintages, are blended at the end of winter. The second fermentation takes place in stainless steel tanks at a temperature of 18°C, using selected yeasts, for at least 30 days

Alcohol content: 11.5% vol

Sugar content: 7 - 8 gr/l

Total acidity: 5.5 - 6 gr/l

Colour: bright straw yellow

Perlage: extremely fine, rich and creamy

Bouquet: On the nose, a complex, ever-evolving bouquet. It opens with the delicacy of wildflowers and wisteria, combined with the crunchiness of green apple, before developing into notes of yellow apple, Williams pear and a subtle hint of nectarine, creating a superior aromatic harmony.

Flavour: it is creamy, fresh and well-balanced on the palate

Pairings: ideal with starters such as white fish tartare or beef carpaccio with parmesan shavings and a balsamic reduction. With first courses such as wild herb risotto or tagliolini with white truffle. Also excellent with main courses such as oven-baked turbot fillet with potatoes or veal fillet with seasonal vegetables.

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

Storage: store in a cool, dark place

Format: 0,75L

Fan facts: "85 harvests of Pietro" began as a special project celebrating the time, experience and history of the Vettoretti family. This Cartizze demonstrates how Valdobbiadene Superiore can express a depth and complexity worthy of a great wine, whilst retaining the freshness and elegance that characterise the region.

