



CANTINA PRODUTTORI VALDOBBIADENE

Valdobbiadene
Superiore di Cartizze DOCG

Cartizze Dry

Soil and area:

The vineyards on the Cartizze hill are more impervious in nature, with slopes that are very steep and an area that descends to the South with gentler slopes. It is located at an altitude ranging from 230 to 320 metres a.s.l. The soil is clayey, composed of sandstone and mineral-rich moraines.

Grape variety:

85% Glera, 15% blend of other grapes

Harvest:

End of September, a manual and particularly arduous harvest, with selection in the vineyard (vines at least 40 years old)

Winemaking:

Fermentation takes place at a controlled temperature of 16-18°C. The wine subsequently ages naturally on the lees to acquire the right structure. It is then moved to an autoclave where the sparkling process (second fermentation) takes place. At this point, the sparkling wine rests in an autoclave and is then bottled.

Tasting:

Straw-yellow in colour. On the nose there are notes of citron and ripe fruit. The perlage is fine and persistent. The palate offers ripe fruit as well as a delicately spiciness with notes of dried fruit and nuts. It has a distinctive savoury flavour that tapers into a general sensation of creaminess and softness.

Pairings:

Spicy foods, focaccia, dried fruit and nuts, sweets.

Residual sugars:

Dry (25 g/l)

Alcohol:

11.5%

Serving Temperature:

6-8°C

BOTTLE : 750 ml.

EUR-PALLET : 80 CASES x 6 BOTTLES

