



VALDOBBIADENE SUPERIORE DI CARTIZZE DOCG Dry

The 107 hectares in Cartizze is home to the finest production in the territory.

Within the 8,000 hectares that make up the DOCG area there's a Cru of 107 hectares called Cartizze home to the finest production in the territory. Here the unique southern aspect provides constant exposure to the sun while the mineral characteristics of the soil - on ground so steep water cannot build up below the surface - produces very sweet, aromatic grapes. The result is a quite exceptional, beautifully rounded wine of the highest quality.

TECHNICAL DATA

AREA OF ORIGIN	Valdobbiadene Conegliano
VARIETY	Glera (known as Prosecco)
TRAINING SYSTEM	Modified Capuccina
HARVEST PERIOD	From mid September
FERMENTATION	Off the skins with soft pressing
REFERMENTATION OR PRESA DI SPUMA	Using select locally sourced yeasts at a controlled temperature for 30 days
METHOD	Charmat - Martinotti
PERLAGE	Fine and persistent
COLOUR	Pale straw yellow
AROMA	Fresh, aromatic, harmonious
SERVING TEMPERATURE	6 - 8 °C

ANALYTICAL DATA

ALCOHOL	11,5% vol
SUGAR RESIDUE	23 g/l
TOTAL ACIDITY	6,0 g/l
DRY EXTRACT	> 16 g/l
PRESSURE AT 20 °C	5 bar

AVAILABLE SIZES

Bottle 0,75 l

