

# Valdobbiadene DOCG Cartizze Dry

Prosecco Superiore  
Controlled and Guaranteed Designation of Origin

## DATA SHEET

Area of origin	Valdobbiadene
Grape variety	100% Glera
Training system	Cappuccina modified, double tipped
Yield per hectare	120 Q.li/HA
Harvest	Month of september exclusively by hand
Vinification	In white with soft pressing
Foaming	Charmat Method

## ORGANOLEPTIC CHARACTERISTICS

Visual appearance	Fine and persistent perlage. Creamy and soft foam.
Bouquet	Wide, intense, delicately fruity and floral, vaguely aromatic.
Taste	Taste Sweet and balanced.

## ANALYTICAL CHARACTERISTICS

Alcohol	11,50% Vol.
Residual sugar	28,00 g/l
Total acidity	6,00 g/l

### Pairings

Excellent sparkling wine for celebration, ideally pairing with dry patisserie and delicate desserts.

### Storage

If maintained at a temperature between 12° to 16°C in a dark environment, it can give great satisfaction even in the second year of life.

### For the wine list

Valdobbiadene DOCG Cartizze Dry.

### Service temperature

Served between 8° and 10°C it expresses its best.

