



Valdobbadiene DOCG Cartizze Dry

Prosecco Superiore
Controlled and Guaranteed Designation of Origin

DATA SHEET

Area of origin	Valdobbadiene
Grape variety	100% Glera
Training system	Cappuccina modified, double tipped
Yeld 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 apperance	Fine and persistent perlage. Creamy and soft foam.
Bouquet	Wide,intense,delicatelyfruityandfloral, 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

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Service temperature

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