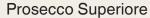


# Valdobbiadene DOCG Cartizze Dry



Controlled and Guaranteed Designation of Origin

#### **DATA SHEET**

Area of origin	Valdobbiadene
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 appereance	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  $12^\circ$  to  $16^\circ$ 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.

