

# 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 | 135 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<br>Creamy and soft foam.              |
| Bouquet           | Wide, intense, delicately fruity and floral,<br>vaguely aromatic. |
| Taste             | Taste Sweet and balanced.   |

## ANALYTICAL CHARACTERISTICS

|                |           |
|----------------|-----------|
| Alcohol        | 11,5%     |
| Residual sugar | 28,00 g/l |
| Total acidity  | 6,00 g/l  |

### Pairing

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

### Storage

If maintained at a temperature of 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

