

Valdobbiadene Superiore di Cartizze DOCG Dry

GRAPES :	Glera
PRODUCTION ZONE:	Cartizze
ALTITUDE:	200 - 500 m above sea level
TYPE OF SOIL:	Of morainic origin, with little depth
TRAINING SYSTEM:	Sylvoz
PLANT DENSITY:	3,000 - 4,000 vines per hectare
HARVEST PERIOD:	Second half of September
ALCOHOL CONTENT:	11,50% vol.
SERVING TEMPERATURE:	8 - 10 °C
RECOMMENDED GLASS:	Medium-sized tulip-shaped glass, narrowing at the rim
AGEING POTENTIAL:	2/3 years

WINEMAKING PROCEDURE

The base wine is put into pressurized tanks for the *prise de mousse*; it ferments in these for 18 - 20 days, with the aid of selected yeasts, at controlled temperatures of between 14 and 16 °C. Once the desired pressure has been obtained (around 6 bar) the wine is chilled to -4 °C in order to block the fermentation and encourage stabilization. It is then kept at a controlled temperature for at least three months, so as to favor its natural maturation in contact with the lees. At the end of this process, it is filtered and undergoes isobaric bottling.

SENSORY PROFILE

A straw yellow color, with faint golden highlights and fine bubbles. An intense, clean and elegant nose, with notes of acacia honey and citrus fruits. Well-balanced on the palate, with good weight and tanginess; elegant, ripe fruit on the finish.

FOOD MATCHINGS

Excellent as a soft, rounded aperitif, even if its rare and delicate fragrance makes it particularly suitable for drinking at the end of a meal with dry petits fours, panettone, sweet cakes or fresh fruit.

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