

Valdobbiadene Superiore di Cartizze DOCG Extra Dry

GRAPES :	Glera
PRODUCTION ZONE:	Cartizze, near Valdobbiadene
ALTITUDE:	180 – 350 m.a.s.l.
TYPE OF SOIL:	One of the oldest in the Denomination, shallow, marl and white sandstone
TRAINING SYSTEM:	Sylvoz
PLANT DENSITY:	3,000 - 4,000 plants per hectare
HARVEST PERIOD:	Second half of September
ALCOHOL CONTENT:	11,50% vol.
SERVING TEMPERATURE:	8 - 10 °C
RECOMMENDED GLASS:	Medium-sized tulip with narrow rim
AGEING POTENTIAL:	2/3 years
BTTLS X BOX:	6
FORMAT (CL):	75

WINEMAKING PROCEDURE

Grapes grown and vinified in the hills of Cartizze are treated with great care. The base wine is placed in pressurized tanks for the prise de mousse and ferments for around three weeks at a controlled temperature of between 14 and 18 °C. Once the desired pressure has been reached, (approx. 6 bar) the wine is chilled to stop fermentation and encourage stabilization. The wine then rests on the lees for around three months to encourage natural maturation before filtering and isobaric bottling.

SENSORY PROFILE

Straw yellow in colour with extremely fine bubbles. Intense, fragrant and elegant on the nose with notes of acacia blossom, citrus fruits and yellow peaches. Fresh and bright on the palate, full and flavoursome, with a sophisticated finish of ripe fruit and wild flowers.

FOOD MATCHINGS

Excellent as an aperitif. Its robust fragrance makes it the ideal accompaniment to dishes which are brimming with heat and spice. A fun end to a meal when served with fresh fruit.

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