

CARTIZZE BRUT

VALDOBBIADENE
SUPERIORE DI CARTIZZE
DOCG BRUT

The bright straw-yellow colour, enlivened by delicate, greenish nuances, immediately displays its elegance, confirmed by a persistent perlage and hints of summer pear and wild flowers. On the palate, it displays a perfect balance between acidity and mineral notes, rewarding us with a long finale.

Variety: Glera (min. 85%) and other local white grape varieties (max. 15%).

Location: the most highly-prized zones of the D.O.C.G. area in the Valdobbiadene hills, in the Cartizze subzone.

Harvest: september.

Vinification: off the skins at a controlled temperature of 16 °C. Slow second refermentation in large sealed vats at 14 - 15 °C.

Bottle pressure: 5,5 atm.

Sugar residue: 8 g/l approx.

Alcohol: 11,5%.

Serving temperature: 5 - 7 °C, open immediately before serving.

Pairings: excellent as an aperitif or with crustaceans and molluscs and other fish-based dishes such as seafood risotto, sushi, fish tartare and marinated fish. It is also delicious with couscous and crunchy vegetables.

Available sizes: 0,75 L.



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA


RUGGERI
VALDOBBIADENE