

CARTIZZE DRY

VALDOBBIADENE

SUPERIORE DI CARTIZZE

DOCG DRY

Its delicate, straw-yellow colour is enlivened by a continuous perlage of tiny bubbles. The aroma has elegant hints of ripe fruits and wisteria flowers. The taste is harmonious, pleasing and soothing, with a long aromatic persistence that ends in a full, fruity 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: 28 g/l approx.

Alcohol: 11,5%.

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

Pairings: this is the perfect choice for the final flourish of the meal and with desserts. It is traditionally served with panettone or focaccia, dry confectionery and puddings but is also wonderful with select cheeses and delicate liver pâté dishes.

Available sizes: 0,75 L.

Last update 01/09/2024



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA




RUGGERI
VALDOBBIADENE