



VALDOBBIADENE SUPERIORE DI CARTIZZE DOCG DRY

Cartizze D.O.C.G. represents the qualitative excellence of the Prosecco Superiore area: it is a sparkling wine with a fine taste and excellent aromaticity. Every sip expresses the best expression of the Glera grapes, with intense notes of ripe fruit and delicate wisteria flowers. It is characterised by a light straw-yellow hue and a delicate, persistent perlage.

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.

Alcohol: 11,5%.

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

Pairings: Cartizze Dry 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 selected cheeses and delicate liver pâté dishes.

Available sizes: 0,75 L.



Sistema di Qualità
Nazionale Produzione
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