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# CARTIZZE BRUT

**Denomination:** *Valdobbiadene Superiore di Cartizze D.O.C.G.*

**Type:** *sparkling Brut*

**Grapes:** *Glera 100%*

**Area:** *subzone Cartizze, vineyards "Colesele", "Bastie", "Noai", "Fei", locality Santo Stefano of Valdobbiadene*

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## Vineyard

**Soil:** *limestone marl and clay to the South; parallel bars running from West to East*

**Altimetry/exposure:** *200/250m a.s.l. exposure to the South, East, West*

**Yield:** *12 tons/ha*

**Breeding system:** *Sylvoz – Cappuccina*

**Harvest:** *hand picking*

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## Cellar

**Vinification:** *low temperature white winemaking, second fermentation with Charmat method*

**Volume:** *12% vol.*

**Residual sugar:** *7 g/l*

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## Tasting

**Colour:** *brilliant straw yellow, fine and persistent mousse*

**Flavour:** *delicate, fresh, typically fruity*

**Taste:** *very dry, noticeable sapidity*

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Agency & Wine Tasting

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