



CARTIZZE DRY

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

Type: *sparkling Dry*

Grapes: *Glera 100%*

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

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*

Cellar

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

Volume: *11,5% vol.*

Residual sugar: *22 g/l*

Tasting

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

Flavour: *delicate, pleasant, characteristic of ripe fruit*

Taste: *very sweet, bodied, pleasantly fruity*

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Agency & Wine Tasting

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