

CARTIZZE



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

Type: *sparkling Dry*

Grapes: *Glera 100%*

Area: *subzone Cartizze*

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 – Doppio Capovolto*

Harvest: *hand picking*

Cellar

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

Volume: *11% vol.*

Residual sugar: *23 g/l*

Tasting

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

Flavour: *fresh fruit such as yellow peach and apricot, floral with hints of citrus flowers and rose*

Taste: *very sweet, fruity, persistent*

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Agency & Wine Tasting

Via Giarentine 12, 31010 Farra di Soligo (TV) – Italia

Tel. +39 348 226 2961

Email: info@emporiosuperiore.it

Website: www.emporiosuperiore.it



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