



CARTIZZE

Valdobbiadene Superiore di Cartizze DOCG

The grapes used to produce this sparkling wine exclusively come from Cartizze, the most famous and prestigious hill of the Conegliano-Valdobbiadene denomination. Soils, microclimate and perfect exposure allow the sparkling wines to reach the utmost quality, standing out for its grace and delicate floral aromas

variety

Glera, from Cartizze.

soil

The vineyards of Cartizze rise on a hilly area with a full Southern exposure, characterized by a high slope that allows the vines to enjoy greater sunlight. Altitude varies between 320, at the peak, and 230 meters. The soil has an eroded, thin and medium-textured limestone substrate; the marly substrate emerges in some areas. The surface contains a good percentage of organic matter, thanks to the perennial grassy cover.

vinification

Charmat method: pressing, destemming, cooling of must and fermentation at a controlled temperature in steel tanks. Second fermentation in autoclave.

type

Dry

Vintage: vintage wine

sensory notes

Straw yellow in color, the nose reveals aromas of Williams pear, apricot and rose petals. The mouth is round and delicately savory, with thin and creamy bubbles.

pairings

Ideal both as a “sweet” aperitif or drunk according to tradition, paired with dry pastries, fruit tarts, spoon desserts and fruit. An excellent match with panettone, colomba, affogato and focaccia, for a delicate twist.

serving temperature

6°/8° C

alcohol content

11% Vol