

VALDOBBIADENE **DOCG** SUPERIORE DI CARTIZZE DRY



TECHNICAL SHEET

Production Area: Valdobbiadene, Cartizze Gran Cru.

Soil: calcareous, sub-alkaline

Grapes: Glera (known as Prosecco)

Harvest: Manual, with selection of the grapes.

Winemaking: Soft pressing with pneumatic presses membrane, settling of the must temperature fermentation controlled (18 °) with selected yeasts.

Ageing: on yeast (lees) in stainless steel tanks about 4 months. The sparkle methods Italian with fermentation in temperature controlled (14 ° -15 °) performed with selected yeasts. Cold tartaric stabilization (-4 °) and microfiltration of yeast before bottling isobaric cycle time about 70 days.

ORGANOLEPTIC CHARACTERISTICS

Colour: Straw yellow with greenish hues, dense foam compact and persistent, fine and large.

Nose: complex, very intense and fine. Wide bouquet which features the Williams pear, exotic fruit notes, the elsomino, sage, bread crust fragrant, the minerality of graphite and a balsamic background.

Taste: sweet, intense and creamy. Of great correspondence with the scent envelops the palate of intense pleasure. Great harmony and elegance, good taste balance.

ANALYTICAL DATA

Alcohol: 11.0% vol.

Residual sugar: 25 g / l

Acidity: 6.2 g / l

PH: 3.10

Pressure: 6 bar

SERVING SUGGESTIONS

Fruit Mousse, pastries

AWARDS



Decanter – World Wine Awards – 2016
Encomio



Catavinum World Wine and Spirits Competition – Spain – 2016
Medaglia d'oro



Concorso Enologico Pramaggiore – 2015
Medaglia d'oro



0,75lx1 x2 x3 x6

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