



# CONEGLIANO VALDOBBIADENE

DOCG  
SUPERIORE DI CARTIZZE  
DRY



**TYPE:** sparkling white wine

**PRODUCTION AREA:** Cartizze hills in the municipality of Valdobbiadene

**VINES:** Glera 100%

**VINEYARD ALTITUDE:** 250 m. above sea level

**SOIL TYPE:** clayey

**ALCOHOLIC STRENGTH:** 11.50% vol.

**TRAINING SYSTEM:** double overturned

**HARVEST:** manual

**HECTARE PRODUCTION:** 110 q./ha

**CLIMATE:** the right ventilation and the ideal temperature ranges for the perfect ripening of the Glera grape, allow the maximum expression of its organoleptic potential.

**VINIFICATION:** in the process of transforming grapes into wine, white vinification is adopted. Fermentation takes place at a controlled temperature of 16 °C, in steel tanks, to allow the best fermentation conditions; subsequently it rests on the yeast until the moment of refermentation in the autoclave. All this to maintain and preserve the organoleptic quality of the grapes. Second fermentation in autoclave at a temperature of 14 °C for the sparkling process with the "Martinotti" method, also known by the French name "Charmat".

**TASTING NOTES:** pale straw yellow. Olfactory it presents itself with a wide range of fruity hints of apple, pear, peach, apricot and floral wisteria. The softness is evident on the palate which, combined with freshness, makes it harmonious and elegant.

**RECOMMENDED PAIRINGS:** desserts, spoon desserts, colomba, panettone, focaccia and dry pastries.

**SERVING TEMPERATURE:** 6-8 °C

**BOTTLES PER CARTON:** 6

**SIZE:** 75 cl



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