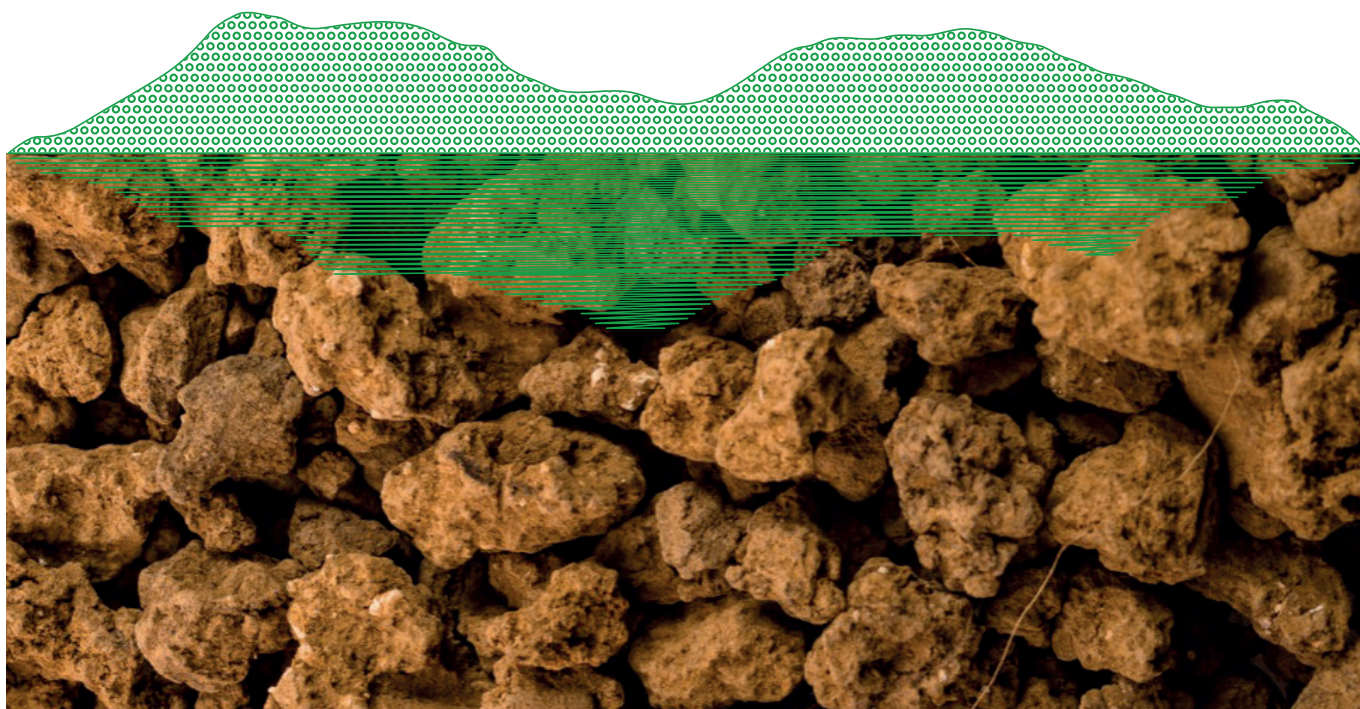


Cartizze

From the hill symbolizing Prosecco Superiore's land comes the finest expression of this wine: Cartizze. The perfect blend between environment, history and the work of man.



The vineyards wind their way along a steep crest at a height of 300 meters above sea level and are blessed with abundant sunlight and constant protection from cold wind. Firm rock below and crumbly stone on the surface; this soil endows the grapes with marked acidity balanced out by the natural sugars which are preserved and exalted by the manual grape harvest.

Cartizze

Valdobbiadene Superiore di Cartizze D.O.C.G.

DRY

GRAPE VARIETY

at least 85% Glera.

COLOUR

straw yellow with a fine, lively and persistent perlage.

BOUQUET

elegant with scents of wildflowers, pleasantly fruity with notes of apples, pears and peaches.

FLAVOUR

savoury, full and balanced; its sweetness is contained and accompanied by an intense and elegant fruitiness.

EXPOSITION OF THE VINEYARD:	South
AVERAGE VINEYARD HEIGHT:	300 meters a.s.l.
TRAINING SYSTEM:	typical Valdobbiadenese pruning, attributable to the double curtain system.
GRAPE HARVESTING PERIOD:	early October; hand-harvested.
ALCOHOL CONTENT:	11,5 % vol.
SUGAR CONTENT:	25 grams per litre
OVERALL ACIDITY:	5,6 grams per litre

