



VALDOBBIADENE SUPERIORE DI CARTIZZE D.O.C.G. DRY

AREA OF ORIGIN	Area of Valdobbiadene
VINE VARIETY	Glera
TYPE OF FARMING	Sylvoz
HARVEST	September
YIELD PER ACRE	120 q.li
WINE-MAKING	in white with soft pressing
PRIMARY FERMENTATION	at a controlled temperature and with yeasts selected
SPARKLING WINE PRODUCTION	in an autoclave for at least 30 days with Charmat or Martinotti method

ANALYTICAL CHARACTERISTICS:

ALCOHOL	11,50% VOL.
RESIDUAL SUGAR	24 g/l
TOTAL ACIDITY	5,50 g/l

It stands out for its delicate fruity aroma.

Very light straw colour, fine and persistent perlage.

Recommended at the end of the meal with dessert.

Taste at 6-8° C preferably in rounder glasses to enhance the aromas.

Available sizes:

lt. 0,75