

Cod. P01

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



To this day Prosecco still recognises its origins from the Cartizze Hills.
A fine sparkling wine respectful of its Heritage.

TECHNICAL DATA

Grapes:	100% Glera.
Production Area:	Veneto Region, Province of Treviso, Valdobbiadene D.O.C.G.
Soil:	Clayey and calcareous.
Vineyard Exposure:	South-West.
Vineyard Height:	280 m above sea level.
Training System:	Double overturned.
Production u/ha:	12,000 kg.
Vintage:	September
Vinification:	This wine is first obtained in its still form from grapes that are crushed and cryomacerated according to the Gianfranco Follador® Method, then carefully fermented.
Sparkling Wine Production Process:	The second fermentation occurs in an autoclave according to the Martinotti method (Charmat) followed by a long refinement on the yeasts at 0°.

ORGANOLEPTIC PROFILE

Colour:	Bright yellow straw with greenish reflections. Fine and persistent bubbles.
Bouquet:	Elegant and flowery.
Flavour:	Fruity and intense strengthened by apple, pear and peach.
Recommended Food:	Ideal with dessert, dry pastry and biscuits.
Serve at:	8° C (46° F)

ANALYTICAL DATA

Alcohol Content:	11.5°
Residual Sugars:	22 g/l
Total Acidity:	6 g/l
Pressure:	5,5 bar
Format:	750 ml

NUTRITION FACTS

 Nutrients Per serving (one glass) 100ml

Energy:	292 KJ / 70 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	2,2 g

