

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 arched cane.
Production u/ha:	12,000 kg.
Vintage:	September/October.
Sparkling Wine Production Process:	Long Charmat method. After the cryomaceration for 12-18 hours, the wine becomes bubbly with the addition of select yeasts during the secondary fermentation in autoclave for 30 days at a temperature of 15-18 °C. Afterwards the wine is kept in the autoclave and undergoes to a refinement for 120 days about at the temperature of zero degrees.

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 desserts, dry pastry and biscuits.
Serve at:	8/9° C (46°/48° 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:	293 KJ / 70 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	2,2 g

