

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

Denominazione di Origine Controllata e Garantita

Cod. P01

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:	Base wine obtained by controlled low-temperature vinification

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
Allergens:	contains sulphites

NUTRITION FACTS Nutrients Per serving (one glass) 100ml

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

