

TECHNICAL DATA SHEET

Denomination:	VALDOBBIADENE PROSECCO SUPERIORE DI CARTIZZE
Classification:	Certification of Controlled and Guaranteed Origin (D.O.C.G.)
Style:	Spumante (Sparkling wine)
Grape variety:	100% Prosecco Superiore di Cartizze
Production zone:	Production zone: Hills above the small Village of Saccol, municipality of Valdobbiadene, Province of Treviso, Veneto - Italy
Altitude of vineyards:	300 - 400 metres above s.l.
Soil profile:	Rock filled ground, covered with moraines, clay and sandstone which allow water drainage.
Yield:	120 q.li/hectare
Harvest Period:	End of September, beginning of October
Enologist	Loris Dall'Acqua is the enologist and consultant who has received the most awards in Valdobbiadene for his Prosecco Superiore D.O.C.G.
Bottled Produced bottles:	3,500 bottles
Vinification:	Soft press, settling of must, fermentation in controlled temperature. Refinement is done in stainless steel tanks.
Second fermentation:	Italian method in autoclaves of steel.
Technical data:	Sugars 25,00 g/l. Alcohol 11,50% Acidity tot. 5,60 g/l. Pressure 4,50 bars
Sensory profile:	Presentation: straw yellow color which is brilliant thanks to the integration of the "perlage" and the bubbles. Nose: Scent is well balanced and intense, with notes of apple, pear, peach, honey, citrus fruits and wild flowers. Palate: Harmonic and elegant, it has aromas of great freshness. The flavor is intense and elegant, with fullness and length.
Serving suggestions:	Cartizze is a wonderful wine for a toast for every occasion or festivity. It should be paired with tasty dishes like goose liver patè or with canapés of smoked salmon. Cartizze goes well also with fruit tarts, focacce (flat bread) and pastry. It is an ideal conclusion for an important meal.
Serving temperature:	Serve chilled at 7-8° C. Chill approximately for 2 hours in the refrigerator (avoid storing in the refrigerator for longer). It is ideal to serve it in an ice bucket (chilled in 15 minutes).
Bottle:	From Valdobbiadene, with the classic "V", which the Valdobbiadene Confraternity has allowed us to use and which guarantees the origin of the product.
Wirehood and cap:	Personalized, for collectors.
Glass:	We advise using a Riedel goblet for the Prosecco di Conegliano Valdobbiadene as it allows you to appreciate the "perlage" and all aspects of the wine.
Cellaring:	In a cool dark place.
Best time to enjoy:	Valdobbiadene Prosecco Superiore sparkling wine expresses its best characteristics of freshness if consumed in the year after the vintage. If well conserved, the wine will evolve and, even if it loses part of its floral and fruity fragrance, it gains in complexity on the nose and palate.

