



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

TYPE: Valdobbiadene Prosecco Superiore di Cartizze Denomination of Controlled and Guaranteed Origin

CHARMAT METHOD

GRAPES: 100% Glera

AREA OF ORIGIN: Vineyards situated in the Valdobbiadene (Province of Treviso) municipality. The particular exposure of these grapes and the specific composition of the soil gives these grapes peculiarities of rare excellence

ALTITUDE: 250/300 m above sea level

TYPE OF CULTIVATION: Cappucina and Sylvoz

PROCESSING: After these grapes are harvested strictly by hand, winemaking is carried out observing traditional techniques while making use of modern technology, in order to guarantee a product that is as genuine as it is sought-after

ALCOHOL CONTENT: 11,5 %

COLOUR: Pale straw-yellow

AROMA: Intense, clean and fine with notes of acacia honey and lemongrass and elegant mature fruit base

SUGGESTION: As a light aperitif, even though its rare, delicate fragrance makes it more suitable for the end of a meal

BOTTLE SERVING TEMPERATUR: 6° C