



VALDOBBIADENE DOCG

Superiore di Cartizze

DRY

Made from grapes grown in the mid and upper hills of San Pietro, Santo Stefano and Saccol, better known as the Cartizze subzone.

DATA SHEET

GRAPE VARIETY	Glera 100%
HARVESTING PERIOD	15 th to 30 th September
YIELD PER HECTARE	12,000 kg
VINIFICATION	Gentle pressing with limited skin contact
PRIMARY FERMENTATION	At controlled temperature with selected yeasts
SECONDARY FERMENTATION	45 days

ANALYTICAL CHARACTERISTICS

ALCOHOLIC STRENGTH	11,5% vol.
RESIDUAL SUGAR	24 g/l
TOTAL ACIDITY	6,10 g/l

ORGANOLEPTIC PROPERTIES

COLOUR	Straw yellow
PERLAGE	Fine, persistent
AROMA	Intense fruity aroma with floral notes
FLAVOUR	Sweet, fresh, balanced
SERVING TEMPERATURE	8 °C
STORAGE	Store in a dry place with constant humidity, away from light
HOW TO INDICATE ON THE WINE LIST	Valdobbiadene Superiore di Cartizze DOCG Dry

