

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

GRAPES :	Glera
PRODUCTION ZONE:	Valdobbiadene
ALTITUDE:	300 – 500 m (655 – 1,640 ft.) above sea level
TYPE OF SOIL:	Of glacial origin, with little depth
TRAINING SYSTEM:	Sylvoz
PLANT DENSITY:	1,800 - 3,500 vines per hectare (730 - 1,415 per acre)
HARVEST PERIOD:	The second half of September
ALCOHOL LEVEL:	11,50 % vol.
SERVING TEMPERATURE:	8° - 10° C (46° – 50° F)
RECOMMENDED GLASS:	A medium-sized, tulip-shaped glass, narrowing at the rim
AGING POTENTIAL:	2/3 years

TECHNICAL INFORMATION

The base wine is put into pressurized tanks for the prise de mousse. There it ferments for 18-20 days, with the aid of selected yeasts, at a controlled temperature between 14° and 16° C (57° - 61° F). When the desired pressure has been obtained (around 6 bars), the wine is chilled to - 4° C in order to arrest the fermentation and encourage stabilization. The sparkling wine is then kept at a controlled temperature of 8°-10° C (46°-50° F) for at least a month, in order to favor its natural maturation in contact with the yeasts that have deposited on the bottom of the pressurized tank. At the end of this phase, filtration and isobaric bottling is carried out.

TASTING NOTE

Straw yellow in color, with faintly golden tones and a fine mousse. Its bouquet is intense, clean and refined, with notes of acacia honey and citrus fruits. Its flavor has a hint of sweetness to it and is well-balanced, with good weight and a tangy quality, as well as an elegant background of ripe fruit.

SERVING SUGGESTIONS

Excellent as a rather mellow aperitif, even if its rare, delicate fragrance makes it particularly suitable to be enjoyed after a meal with dry cookies, panettone, plain cakes or fresh fruit.

