



Technical sheet

Name	CARTIZZE Dry Valdobbiadene Superiore
Classification	Denominazione di Origine Controllata e Garantita (DOCG)
Style	Sparkling
Grape varieties	Glera
Viticultural area	The hills of Cartizze, in the <i>comune</i> of Valdobbiadene
Average altitude	200 – 300 m..
Soils profile	Mixed soils, mostly glacial moraine, sandstone and clays; low-nutrient and well-drained; fairly shallow, in particular at higher elevations.
Aspect	Hillsides, often steep, with vines contoured across slopes and generally facing south.
Climate	Moderate temperatures with cold winters and warm dry summers. Average rainfall: 1250 millimetres with heaviest fall in June and November; lightest in January and August. Solar radiation, April-October: 92,745 cal/cm ² .
Training system	Double Archer, Cappuccina
Vine density	2,500 –3,500 per ha
Yield	Maximum 120 quintals per hectare
Period of harvest	September 20 - October 10
Vinification	Light pressing with bladder presses, settling of must, fermentation at controlled temperatures (17-19°C) with cultured yeasts. Contact with fine lees in stainless steel for three months.
Second fermentation	“Metodo Italiano” in steel pressure tanks. Second fermentation temperature 15-17°C. Cold tartrate stabilisation (-4°C). Tight filtration before bottling to remove spent yeast from the sparkling wine Cycle length: Approx. 40 days.
Technical data	Alcohol: 11% vol. Sugar: 24-26 g/l Total acidity: 6 g/l PH: 3.20 Atmospheres: 4.80 / 5.00 bar
Sensory profile	<u>Presentation</u> : Straw yellow. Creamy mousse and delicate, long-lasting bead. <u>Nose</u> : Full, rich, with hints of apple, apricot, and pear, as well as rose petals. Harmony and elegance with a lovely fresh finish. <u>Palate</u> : Harmonious and elegant, admirably supple and crisp. Rich fruit, closely mirroring the nose.
Food recommendation	Excellent complement to fruit pies, and all delicate pastries. The perfect wine at the conclusion of festive meals.
Serving temperature	Chill to 7-8° C before serving. An ice bucket is the perfect presentation.
Serving glass	<u>White wine glass, medium-wide</u> . Avoid using tall, slender flutes: while they maximize enjoyment of the bead, they inhibit release of the wine’s bouquet.
Cellaring	Store away from heat and light, but not in the refrigerator.
Optimal time to enjoy	Cartizze Dry displays its truest characteristics--crisp, fresh, and fruity--if consumed in the year after vintage. However, in the following years, if cellared under proper conditions, intensity of flavours and fruitiness will lessen somewhat, but the wine-lover may be pleasantly surprised by a greater complexity on nose and palate.

Cartizze scheda tecnica. Rev.02/2010

