

CARTIZZE

DRY

Valdobbiadene Superiore di Cartizze DOCG

HOW TO DESCRIBE
ON WINE LIST

Cartizze
Valdobbiadene Superiore di Cartizze Docg - Dry

Our Cartizze, the apex of quality and a synthesis of Valdobbiadene DOCG, come from the subzone of the same name which has been part of the appellation since 1969: a “golden pentagon” formed by just a few hectares of vineyards selected for the perfect combination of a gentle microclimate and ancient terroir.

AREA OF ORIGIN	—	<i>Valdobbiadene</i>
MICROAREA	—	<i>Località Cartizze</i>
VARIETIES	—	<i>100% Glera</i>
ALTITUDE	—	<i>300 a.s.l.</i>
TYPE OF SOIL	—	<i>Clay with sandstone subsoil</i>
GROWING METHOD	—	<i>Modified “cappuccina”</i>
PLANT DENSITY	—	<i>3.500 plants per hectare</i>
PRODUCTION PER HECTARE	—	<i>120 q/ha</i>
HARVEST PERIOD	—	<i>September-October</i>
WINEMAKING	—	<i>Off skins by gentle pressing</i>
PRIMARY FERMENTATION	—	<i>Static decantation and temperature controlled fermentation</i>
FOAMING	—	<i>30-40 days</i>
FINING	—	<i>1-3 months</i>
SPARKLING WINEMAKING METHOD	—	<i>Refermentation in big tanks “Charmat Method”</i>
ALCOHOL BY VOLUME	—	<i>11,5% vol</i>
RESIDUAL SUGAR	—	<i>26 g/l</i>
PRESSURE	—	<i>5 atm</i>
STORAGE	—	<i>Bottles should be kept in a cool and dark place</i>

ORGANOLEPTIC FEATURES

PERLAGE	—	<i>Fine and persistent</i>
MOUSSE	—	<i>Creamy</i>
BOUQUET	—	<i>Scents of rose, citrus fruit, acacia, peach and apple</i>
TASTE	—	<i>Velvety, appealing and elegant</i>
AVAILABLE FORMATS	—	<i>0,75 L</i>



Produced and converted to sparkling wine on premise by Azienda Agricola Andreola di Stefano Pola - Col San Martino - Farra di Soligo (TV) - Italia
Produced in Italy - contains sulphites

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