



CARTIZZE

DRY

Valdobbiadene Superiore di Cartizze Docg

GRAPES	95-100% Glera; 0-5% Chardonnay		
GROWING AREA	Hills of Cartizze, commune of Valdobbiadene.		
VINEYARD ELEVATION	200 - 300 metres.		
SOIL PROFILE	Diversity of soil types. Hillslopes with moraine, clay, and with relatively infertile, dry, shallow sandstones, particularly at higher elevations.		
VINEYARD ASPECT	Hillslopes that are often extremely steep, with vineyards planted horizontally following hillslope contours, largely south-facing.		
TRAINING SYSTEM	Double arched cane. Vineyard density: 2,500-3,300 vines per hectare.		
CLIMATE	Temperate, with cold winters and warm, non-humid summers. Rainfall averages 1250 mm, with maximums in June and November and minimums in January and August.		
HARVEST	From 20 September to 10 October.		
ALCOHOL	11% vol	SERVING TEMPERATURE	7-8 °C
DOSAGE	18-20 g/l	RECOMMENDED GLASS	Medium-wide glass.
TOTAL ACIDITY	6 g/l - pH 3.20	SIZES AVAILABLE (L)	0,75
VINTAGE	No		

VINIFICATION

The clusters are pressed in pneumatic presses and the must is given a gravity settling for clarification. It is naturally fermented with cultured yeasts at 17-19°C, then the wine matures a minimum of three months sur lie in steel. It receives its effervescence via the Italian Method, at 15-17°C. and the resultant sparkling wine is then cold-stabilised at -4°C.

SENSORY QUALITIES

Cartizze appears straw yellow, with a dense mousse and delicate, lengthy bead of pin-point bubbles. The bouquet is broad and pronounced, with crisp, fragrant apple, apricot, pear, and dried rose petals contributing to an overall harmony and stylish elegance. Those same qualities segue onto the palate, which displays a velvety texture. A tangy acidity enlivens its rich, aromatic fruit and drives a long-lingering progression. Cartizze is notable for the sensory correspondence between bouquet, palate, and finish.

SERVING SUGGESTIONS

Enjoy Cartizze with fruit pies, focaccia, and shortbreads. It will make memorable the conclusion of any important meal.



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