

Valdobbiadene Prosecco Superiore di Cartize D.O.C.G.

Description



Cartize is the most prestigious cru in Valdobbiadene Prosecco D.O.C.G. area, a very small surface (just about 270 acres only) made by vineyards lying between the steepest hills of San Pietro di Barbozza and Santo Stefano in Valdobbiadene county. In our Cartize vineyards there's a perfect combination of exposition, soil, with moraines, sandstone and clays which allows a rapid drainage of rain water, and a natural protection from dangerous hailstorm, due to an incredibly high slope of the hill. All these factors give a unique and truly sumptuous sparkling. Impressions of white peach and apricot, with a hint of apple, accompany a silky and smooth palate; a pleasant note of glazed almond on the aftertaste takes you to a lingering finish.

Matches

Our Valdobbiadene Prosecco Superiore di Cartize D.O.C.G. is the perfect conclusion of an important dinner, with desserts, from short pastries to fruit tarts and sweetened "focaccia" (flat soft bread); it's an excellent match with mild double or triple cream cheeses, it also surprisingly pairs with shell fish, such as lobster, crab and sea scallops. Perfect served at 43/44 °F.

Wine Profile

- Composition:** 100% Prosecco's grapes grown in our Cartize vineyards.
Aging: 5 months in stainless steel tanks, 1 month in bottle.
Harvest date: Typically mid-September.
Bottle size: 750 ml. (also available Magnum size bottles).
Wine alcohol: 11,5% by volume.
Total acidity: 6,0 g/1000 ml.
Sugar residue: 1.0 g/1000 ml.