

VALDOBBIADENE SUPERIORE DI CARTI E DOCG DRY

Made using grapes grown on the best vineyards in the renowned area of Cartizze, where Tanore's winery is located. In the wine Cartizze the characteristic qualities of Valdobbiadene Prosecco are exalted, thanks to the effect of the particular microclimate and of the unique composition of the cultivation ground.

TECNICAL INFORMATIONS

Area of origin:	Valdobbiadene
Varietal:	100% Glera
Training system and Yield:	Double arched cane
Inclination:	40/50%, Altitude: 250-320 meters, Years: 70/80
Vineyard exposure:	South
Harvest period:	20 September / 10 October, only handmade, exclusively handpicked
Temperature in the vineyard:	April- October (medium) 17,8°C
Yield in Kg of grapes per Ha:	120 Q.li/HA
Winemaking: Primary	Off skins by gentle pressing
Fermentation:	Statical decantation and temperature controlled fermentation
Foaming:	30- 40 days
Fining:	3 months
Sparkling winemaking method:	Martinotti or Charmat method

ANALYTICAL FEATURES

Alcohol:	11% Vol.
Sugar residue:	24
Acidity:	5,30 g/lit
Sulphur dioxide:	133 mg/lit
Pressure at 20° C (average value):	4,8 bar

STORAGE AND SERVICE

Storage:	Bottles should be kept upright in a cool and dark place
Serving temperature:	6-8°C

ORGANOLEPTIC FEATURES

Perlage:	Fine and persistent
Colour:	Pale straw yellow
Mousse:	Creamy
Bouquet:	A delicate and ripe bouquet with floral notes and hints of apple and pear on the palate the creaminess and delicacy of the bubbles deliver style with a clean and harmonious finish. It has a well-rounded flavour thanks to its marked sweetness, however the subtle fragrance of bubbles balances the flavours and contributes to the persistence of the aroma

FOOD MATCHING

Excellent aperitif, it accompanies fried food and cold pasta. It's summer Sparkling Wine: this means Conviviality, oysters, prawns, good friends.