



Toni

VALDOBBIADENE SUPERIORE DI CARTIZZE DOCG DRY

The wines that can boast the exclusive Cartizze appellation originate from a single hill in the Municipality of Valdobbiadene. They are high-class sparkling wines featuring intense and well-defined aromas of acacia honey, lemongrass, and ripe fruit that only the Cartizze hill can infuse the grapes.

GRAPES	Glera
GRAPE YIELD	About 120 quintals/hectare
AREA	Vineyards on the hills of Cartizze in the municipality of Valdobbiadene
ALTITUDE	250-300 m asl
GRAPE TRAINING	Double inverted and Sylvoz breeding
PLANTING DENSITY	2.500 - 3.500 trees / hectare
SECOND FERMENTATION	Sparkling with Martinotti Method. Minimum 30 days of fermentation
VINTAGE	NV
ANALYSIS DATA	Alcohol 11,5 % vol Total Acidity 6 g/l Sugar 20 g/l
AGING POTENTIAL	24/30 months

Production Area

Varied soil with moraines, sandstone and clay, limestone, lean, dry and shallow especially at higher altitudes.

Winemaking

After the harvest, the grapes are crushed and subjected to soft pressing with pneumatic presses and a static decantation of the must. Fermentation takes place at a controlled temperature (17-19° C) with selected yeasts. The wine is then placed in steel autoclaves where the second fermentation takes place with the Martinotti method. The sparkling cycle lasts at least 30 days.

Taste

COLOUR: At sight, it is a pale straw yellow with a fine and dense perlage.
BOUQUET: Its intense and defined aromas of acacia honey and lemon grass with an elegant background of ripe fruit captivate the nose.
PALATE: In the mouth, it unfolds reaffirming the elegant fruity sensations perceived on the nose and adds a slightly savory note to the pleasant residual sugar.

Pairing

Suitable as a soft aperitif, paired with a prawn tartare or at the end of the meal, with a red fruit pavlova, raspberry Macaron, Vanilla bavarian dessert.

