

CARTIZZE DRY

Color:

yellow, with golden highlights;

Varietals:

100% Glera;

Area of production:

Cru Cartizze, Valdobbiadene;

Soil:

hill, clayey, fresh;

Climate:

: mediterranean – cool. High hill microclimate;

Ripening:

October 1st-10th ;

Vinification:

white, with light pressing. Maximun yield 70%;

Prise de Mousse:

In autoclave, Charmat method;

Drinking temperature:

8°C;

Total acidity:

5,5 g/l;

Residual sugar:

25 g/l.

Storage: within a cool place, temperature should be lower than 15°C. Preferably to be consumed within a year of production, and absolutely no later than 2 years.

