



VADOBBIADENE SUPERIORE DI CARTIZZE D.O.C.G.

SPUMANTE DRY

VINEYARD

Production area: Valdobbiadene DOCG.

District: Valdobbiadene.

Grape variety: Glera 100%.

Num. of stumps per hectare: 3.200 - 3.500 stumps per hectar.

Yield per hectare: 80 - 85 hectolitre per hectar.

Production per stump: 3,5 kg per stump.

Grape growing: Sylvoz.

Harvest: half - end of September.

Rigorously hand-picked.

WINE MAKING

Fermentation container: in steel.

Fermentation temperature: controlled, maximum 20°C.

Yeasts: selected.

Fermentation span: about 10 days.

Malolactic fermentation: no.

SPARKLING PROCESS

Sparkling process: short Martinotti method.

Maturation/Aging: 30 - 40 days in autoclave, controlled temperature maximum 15° C, selected spumante yeasts. 8 days refrigeration.

TECNICAL DETAILS

Alcohol content: 11,5% vol.

Residual sugar content: 30 - 32 grammes per litre.

Total acidity: 5,5 - 6,5 grammes per litre.

PH: 3.10 - 3.25

WINE TASTING

Colour: pale straw yellow.

Bouquet: scents of fruits and flowers, typical of the grape.

Taste: medium sweet and well balanced, smooth and harmonious.

Shelf-life: within 18 months from bottling.

Service: 6 - 8° C. It is perfect at the end of the meal with biscuits and fruit tarts.

Suggested glass: stem glass.