



Valdobbiadene Cartizze Superiore

Denomination of Origin Controlled and Guaranteed

Dry



Origin: it comes from the sinuous hills of the Valdobbiadene area, more precisely from the microarea called Cartizze

Method: Charmat, with refermentation in autoclave; maturation on yeast 1-2 months

alcohol: 11,5% vol

sugar: 25 g/L

characteristics: fine and elegant sparkling wine, characterized by a pleasing soft finish and intense given by the greater residual sugar; the acidic note completes the delicate balance of taste that characterizes it. Ideal for the end of the meal, meal, alone, or in combination with dry pastry. Serve at 6/8°C

