



## Prosecco Valdobbiadene Superiore di Cartizze DOCG Dry

*Toni*

From the slopes of Cartizze, nestled in the heart of Valdobbiadene, emerge top-tier sparkling wines bearing the esteemed namesake designation. With their intense aromas of acacia honey, lemon verbena, and ripe fruit, these wines embody the essence and exclusivity of their terroir.



GRAPES	Glera
AREA	Vineyards on the hills of Cartizze in the municipality of Valdobbiadene
SECOND FERMENTATION	Sparkling with Martinotti Method. Minimum 30 days of fermentation
VINTAGE	-
ANALYSIS DATA	Alcohol 11,5%
AGEING POTENTIAL	24/30 months
	Conteins Sulfites

### 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.

### TASTING

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.

### PAIRINGS

Perfect as a delicate aperitif or to round off a meal, ideal with fish tartare or fruit-based desserts.

### PRIZES AND AWARDS

**AWC**  
VIENNA **GOLD**

**falstaff** **85**

**The Prosecco**  
**Masters** **SILVER**

