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Valdobbiadene Prosecco DOCG Superiore di Cartizze Dry - cl 75

Cartizze represents the excellence of Valdobbiadene Prosecco Superiore DOCG, enclosed in just 108 hectares located in the most suitable and traditional hilly area of the UNESCO territory, regulated since 1969. It is the emblem of what terroir means, that is to say the combination of microclimate, soil and production techniques that allow this sparkling wine to perfectly describe the history of a place, both past and present.

Production Area: Hilly area in Cartizze, Valdobbiadene (Veneto)

Vine: Glera (85% min), Chardonnay, Pinot

Plants per hectare: 4800

Training system: Double upside-down - Cappuccina

Harvest period: Between mid-September and early October

Yield per Hectare: 120 q/Ha

Characteristics:

Production Area

- > The grapes used to produce this wine come from Cartizze, the most suitable hilly area between San Pietro di Barbozza, Santo Stefano and Saccol, in the municipality of Valdobbiadene. The Pre-Alps create a natural barrier against cold currents, while the proximity of the sea and lagoon areas make the climate temperate, with cold but not excessively harsh winters and hot but not too sultry summers. The steep slopes typical of this area allow for excellent sunlight exposure and contribute to marked temperature variations between day and night, thanks to the descent of cool air from the Pre-Alps along the slopes. This results in a more complex and elegant bouquet.
- > The lean and not very deep soil, originating from the uplifting of the seabed and then modified by the action of rivers, consists mainly of marl and sandstone of calcareous and clayey composition, which give the wine its characteristic notes of salinity and minerality.
- > Rainfall is generally frequent in the summer and provides the necessary water supply for the grapes to ripen.

Production Process

- > The grapes are harvested exclusively by hand so that only the healthiest and ripest bunches are selected, and taken to the winery within 2 hours in order to preserve their integrity and organoleptic properties.
- > The grapes are then pressed gently, at low pressure, to extract the compounds essential to the body and structure, but not the phenolic compounds that can cause instability, compromising both the quality and longevity of the future sparkling wine.
- > The must is then kept at a low temperature in steel tanks and purified, by means of static decantation, of substances that could develop into heavy and unpleasant aromas.





- > After the first fermentation, the second fermentation takes place using the Martinotti method, in an autoclave, at a controlled temperature of 14-15 °C with yeasts selected from the traditional areas where the grapes for Prosecco wine are grown.
- > At the end of fermentation, the sparkling wine is left to age for at least 2 months on the noble lees, the time necessary to allow the autolysis of the yeasts, thanks to which substances are released that enrich the body, structure and aroma, balancing the sugar content.
- > After cold stabilisation, the wine is filtered and bottled. After a few days of maturation in the bottle, it is ready to delight even the most refined and demanding palates.

Organoleptic Characteristics:

Color and Appearance: Pale and delicate straw yellow, with a fine and persistent perlage and a dense and consistent foam halo.

Bouquet: Intense aroma of white fruit, crisp and juicy golden apple, apricot and peach, with a delicate floral note of orange blossom and peach blossom.

Taste: Fruity, sweet and fresh, with a persistent aroma.

Chemical Characteristics:

ABV: 11,5%

Sugar, g/l: 22

Total Acidity, g/l: 5,00-6,50

Serving Temperature: 4-5 °C

Serving Suggestions: Excellent as an aperitif with a board of soft, creamy cheeses. Ideal with creamy asparagus risotto with Morlacco cheese and with dry pastries with vanilla cream.

Enjoy it within: 18 months.



Recommended Glass: Flute.

Awards

Gold Medal - The Prosecco Masters - The Drinks Business – UK (2026)

