



# SPUMANTE SUPERIORE DI CARTIZZE DOCG – VALDOBBIADENE – DRY

## **ORGANOLEPTIC FEATURES**

#### Colour

Brillant straw yellow

# **Perlage**

Rich, fine and persistent

## Smell

Pleasantly fruity with clear hints of exotic fruit salad and golden apple. Intense hints of wisteria and acacia flowers.

#### **Taste**

Fresh, sweet and pleasantly smooth

## **Production area**

Restrictd hilly area between S. Pietro di Barbozza and S. Stefano, two villages in the township of Valdobbiadene

## **Grape variety**

Glera (known as Prosecco)

## **Yields**

Max. 120 q/ha

## Harvest

Second ten days of September Sparkling wine production process Martinotti-charmat method

# Serving suggestion

Optimal for a toast to remember. Perfect with marinated shellfish and desserts.

# Serving temperature

6°-8° C.

# Average data

Alcohol content 11% vol. Sugar content 24 g/l Acidity 5.7 g/l

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