



VALDOBBIADENE SUPERIORE DI CARTIZZE

Denominazione di Origine Controllata e Garantita
DRY

Grape Varietal:	Glera Vineyards in S. Pietro di Barbozza
Rootstock:	420/A
Rearing method:	Sylvoz
Grape harvest:	1-8 October
Wine-making process:	Traditional in-white at controlled temperature
Wine-making method:	Fast Charmat according to the disciplinary Prosecco of Valdobbiadene DOCG
Organoleptic characteristics	
Colour:	Straw yellow
Perlage:	Fine and persistent
Bouquet:	Generous, intense, fragrance of fruit with traces of rose
Flavour:	Round, dry and intense
Analytical data	
Alcohol:	11% vol.
Total acidity:	6 gr./l.
Residual sugar:	22 gr./l.
Gastronomic combinations:	Excellent at the end of the meal with delicate desserts, especially when made of fruit
Serving temperature:	7-8 °C in flute glass

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