



## Prosecco di Valdobbiadene DOCG

### Cartizze

#### Le Colture

<b>Type</b>	Sparkling wine
<b>Origin</b>	Italy, Veneto
<b>Producer</b>	Le Colture Verona
<b>Classification</b>	DOCG
<b>Expansion</b>	The sparkling process is carried out using the Charmat method with refermentation in autoclaves, special pressure-tight containers at a controlled temperature for approximately 30 days.
<b>Contents</b>	75 cl
<b>Enjoyment phase</b>	up to 3 years
<b>Serving temperature</b>	8 - 10°C
<b>Alcohol content</b>	11.5 %
<b>Grape varieties</b>	Glera
<b>Article no</b>	13402400

### Comments

A very small sub-appellation located in the municipality of Valdobbiadene, between the steep hills of S. Stefano and Saccol. A small natural amphitheatre with marl, sandstone and clay soils allows the Glera grape to reach full maturity, promoting an unusual aromatic concentration.

### Pairing

The smoother flavour prolongs the persistence of the aroma and makes it the ideal wine for sophisticated desserts.

### Tasting notes

While retaining the freshness of Prosecco, this sparkling wine becomes sweeter, dense with aromas reminiscent of white fruit, apricot and peach, which fade into notes of citrus blossom and rose. The smoother flavour prolongs the persistence of the aroma. It has a pale straw yellow colour, fine and persistent perlage, intense aroma and fruity, sweet flavour.