



## Prosecco di Valdobbiadene

### *SUPERIORE DI CARTIZZE* doc

**Denomination:**

Doc

**Grapes:**

Prosecco from the family vineyard situated on the hill Cartizze. Natural refermentation after careful fermentation of the initial must. In the "Cartizze", in the heart of Valdobbiadene, during late October the Prosecco grapes are fully ripened: this ensures a higher concentration of fragrances and tastes and the possibility of giving the Spumante a sweeter and denser flavor without compromising the freshness.

**Alcohol:** 11 % vol.      **Sugar:** 2,2 %

**Characteristics:**

Examining the color alone we can appreciate the intensity; the bouquet is ample and inviting with hints of glazed almonds, apricot, pear and a mixture of citrus fruits and rose.

The flavor is round due to a delicate sweetness, but the subtle sparkling quality guarantees a harmony of sensations and a pleasant aftertaste.

**Optimal service temperature:**

8-11 °C

**Serve with:**

Delicate pastries based on sponge cake of puff pastry, fruit tarts, or *focacce*; but is also an ideal accompaniment to slightly spicy savory dishes with which it can express its full and mature character.

**Notes:**

Prized with the Two Glasses in Vini d'Italia 2004.

