

Col de Salici

CARTIZZE VALDOBBIANDENE PROSECCO SUPERIORE DOCG

denomination	Valdobbiadene Prosecco Superiore Cartizze DOCG
type of wine	white sparkling wine, sub-zone Cartizze
grape	100% Glera
area of production	vines from a selected area in San Pietro di Barbozza, Valdobbiadene
altitude (mt)	200 asl
soil type	clayey of morenic origin
training system	double guyot and sylvoz
vines per hectare	2500 v/ha
yeld per hectare	120 q/ha
harvest	by hand; second half of September

pressing process Takes place immediately after the grapes are moved to the winery. Is a soft pressing so that only the free-run juice from the heart of the berry is extracted. For our Cartizze, not all the grapes are pressed in the same way: the 30% is pressed together with the skins and is kept separated from the rest. After the pressing, the turbid must (juice) is left to rest in stainless steel tanks chilled to a temperature of 5-10°C. After approximately 10-12 hours, the limpid part of the must has separated from the deposits and fermentation begins.

vinification and foaming Vinification takes about 15-20 days and is completed in stainless steel vats kept at a constant temperature of 18-20°C (65-68°F). We vinified grapes according the vines they come from and then we keep the lots separated. After a careful tasting of the various lots of base wine, the different vattings are.

bottling Isobaric: with low amounts of SO2. After 30-40 days in bottle, the wine is ready to be released to market.

tasting notes This wine is considered the jewel of Col de Salici production.
Colour // Straw yellow in appearance with green-gold highlights, it shows a fine, persistent perlage on the glass. **Aromas** // Crispily and refreshing, Cartizze is characterized by a full bouquet of golden apple notes, floral hints and a sweet acacia honey note.

pairings Perfect with desserts, fruit salads and all pastries.

serving suggestions 6 - 8°C
wine storage Better to keep the wine in a dark chilled room
bottle size (L) 0,75

