



BISOL

Finest Prosecco from Italy since 1542



2016 CARTIZZE VALDOBBIADENE SUPERIORE DI CARTIZZE DOCG

ESTATE VINEYARDS

Region:	Valdobbiadene Superiore di Cartizze D.O.C.G.
Location:	On the slopes of Cartizze, where this particular microclimate allows the grapes to ripen in vineyards for a longer period.
Soil:	Clay, moraine, marl and calcareous soil.
Elevation:	300 meters (984 feet)
Exposure:	South
Training:	Autochthonous method called "cappuccina" (typical from Valdobbiadene)

HARVEST NOTES

Harvest Dates:	End of September to mid-October
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VINIFICATION

Fermentation:	Inox tanks for 10-18 days at 16°C (61°F)
Second Fermentation:	Charmat-Martinotti in stainless steel tanks for (15-20 days at 16°C/ 61°F)

TASTING NOTES

Appearance - Light straw yellow, with a subtle but persistent and lively perlage.

Bouquet - Scents of meadow flowers, elegant and pleasantly fruity with notes of apple, pear and peach.

Flavor - Full, sapid, balanced easy drinking, with a contained graciousness and accompanied by an intense and elegant fruitiness.

Serve at a temperature of 8°C (46°F) in a large crystal goblet. This great sparkling wine is best appreciated outside meals, when it offers the palate its noble and infinitely faceted personality. It makes an excellent accompaniment for dry pastries and refined desserts like strawberry mousse.

TECHNICAL INFORMATION

Varietal Composition:	85% Glera. Remaining 15%: Chardonnay, Pinot Bianco
Cases Produced:	3,300 (6/750)
Alcohol:	11.5%
TA:	5.8 g/L
pH:	3.26
RS:	24 g/L

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