



## 2023 CARTIZZE VALDOBBIADENE SUPERIORE DI CARTIZZE DOCG

### WINERY

Bisol family tradition and association with the history of Prosecco linked to the Valdobbiadene stretch back to 1542 and 21 generations of family ownership.

### WINE

Cartizze refers to a hilltop area in Valdobbiadene above 1,000 ft characterized by rocky terrain that winds along the crest of the steep hillside. Benefiting from firm rock and crumbly stone, complete sunlight exposure and continuous ventilation, this microclimate is an area of rare value. In Cartizze, Glera ripens at a slower rate and, consequently, enjoys a richer, more harmonious acidity. The 260 acres of Cartizze are owned by 140 growers. Bisol's flagship holding is 7 acres and it is considered to be of the highest quality, or even the "Grand Cru" of Prosecco.

### VINEYARDS

Perfect combination of ancient marine soils and a nature-kissed microclimate. 300m above sea level.

### VINTAGE NOTES

The 2023 vintage had a 10-day maturation delay, with harvest starting on September 16. The season resulted in low sugar but good acidity due to less water stress. Selective harvesting in two stages was necessary due to downy mildew, botrytis, and sour rot. Manual harvesting, vineyard selection, and delivery in bins kept the grapes intact, while refrigeration ensured optimal crushing.

### WINEMAKING

The grapes are refrigerated upon arrival at the winery to maintain their quality and ensure optimal conditions for subsequent processes. After cooling, the grapes are gently crushed to extract the juice, with care taken to avoid excessive extraction of tannins and bitterness. The juice then undergoes controlled fermentation at low temperatures, preserving the delicate aromas and flavors characteristic of Cartizze.

### AGING

After fermentation, the wine is aged on fine lees to enhance complexity and mouthfeel. Once the desired sensory characteristics are achieved, it undergoes clarification and stabilization. The second fermentation, using the Charmat method in sealed tanks, creates the fine bubbles typical of Cartizze. Finally, the wine is filtered and bottled with minimal oxygen exposure to preserve its freshness. This careful process ensures Bisol's 2023 Cartizze maintains its high standards and unique qualities.

### TASTING NOTES

The 2023 Cartizze wine boasts a luxurious and creamy mousse that immediately captures the senses. Its smooth and velvety taste carries delicate hints of apricot, providing a subtle yet delightful fruitiness. This exquisite wine also succeeds in preserving many savory-stony details, adding complexity and depth to its overall profile. Each sip reveals new layers of flavor, making it an exceptional experience for any wine enthusiast.



### VINEYARD

Region:	Veneto
Appellation:	Valdobbiadene Superiore di Cartizze DOCG
Soil:	Ancient marine soils
Exposure:	Southern exposure
Eco-Practices:	Sustainable Viticulture practices

### WINEMAKING

Varietals:	100% Glera
Malolactic Fermentation:	None
Aging:	None

### TECHNICAL DETAILS

Yeast:	Selected
Alcohol:	11.5%
Residual Sugar:	22 g/L
Total Acidity:	4.9 g/L
pH:	3.3
Dosage:	Dry