



MEROTTO
AZIENDA AGRICOLA

Superiore di Cartizze

**VALDOBBIADENE
SUPERIORE DI CARTIZZE DOCG**

DRY



From the highly-favoured Cartizze area where the soil composition and exposure guarantee superior quality.

TECHNICAL CHARACTERISTICS

Production area: vines grown on the Santo Stefano hills in the area called Cartizze.

Varieties: 100% Glera.

Wine making technique: off-the-skin vinification, soft pressing and pure fermentation at controlled temperature. Second fermentation and natural fermentation in autoclave for about 50 days at 12 - 13°C.

Alcohol: 11,5%

Sugar residue: 26 g/l

Pressure at 20°C: 5 bar

SENSORY CHARACTERISTICS

Appearance: straw yellow colour with greenish reflections; dense and brilliant foam; fine and persistent perlage.

Bouquet: fruity, aromatic and enveloping; notes of ripe white peach and pear accompanied by strong nuances of jasmine.

Taste: velvety and intense, with a great balance between acidity and sugar. The composite structure enhances and completes the gustatory harmony.

Finish: persistent and very pleasant with hints of ripe fruity notes.

Suggested serving temperature: 5 - 7°C

Available sizes: 0,75 litres