

“ARZANÀ”
VALDOBBIADENE
PROSECCO D.O.C.G.
SUPERIORE DI CARTIZZE

Dry Sparkling Wine



• **PRODUCTION AREA**

The vineyards of the privileged area of Cartizze. Vineyards: with 3,000/4,000 stocks per hectare. 10-20 year-old plants. Average production: 3/4 kg per plant corresponding to 110/120 quintals per hectare. Grape variety: Glera.

Growing technique: Sylvoz.

• **TECHNOLOGY**

Manual vintage in September/October when the grapes have reached their chemical/organoleptic balance. The grape soft pressing and must static decanting follow. The must primary fermentation takes place in steel tanks at 18/19°C with select local yeasts and after its clarification is moved into the autoclave, where it becomes sparkling. This operation lasts 20/25 days and then the wine is left about 10 days on the yeasts. Once it has been bottled, it is left to rest 4/6 weeks before marketing it.

• **ORGANOLEPTIC CHARACTERISTICS**

Perlage: very fine, continuous.

Colour: pale straw yellow, glossy.

Bouquet: intense, fragrant, rich, and very typical.

Taste: full, fruity, harmonious, and unique

• **CHEMICAL CHARACTERISTICS**

Alcohol content, % vol. 11.00 – 12.00

Sugars, g/l 21.00 – 22.00

Total acidity, g/l 5.50 – 6.50

• **SERVING TEMPERATURE**

5 – 6° C. Open the bottle on the spot.

• **PRESERVATION**

Keep in a dry and cool place and far from light and heat sources.

• **AS INDICATED IN THE WINE LIST**

“Arzanà” Valdobbiadene Prosecco Superiore di Cartizze D.O.C.G. Sparkling Wine – Astoria

