

TERRA DI VITE
TERUZ

CARTIZZE

Dry

VALDOBBIADENE DOCG Superiore di Cartizze

COLOR:	Straw yellow Fine and persistent beam
BOUQUET:	Ampio ed intenso, con note di frutta matura.
PALATE:	Balanced, elegant, fresh and round
GRAPE VARIETY:	Glera 100%
PRODUCTION AREA:	Cartizze micro area
SOIL:	Various composition. Morainic hills with sandstone and clay
VINEYARD ORIENTATION :	South
TRAINING SYSTEM:	Sylvoz
HARVEST:	Hand harvested from 15 September to 10 October
VINEYARD YELD :	120 q/ha
VINIFICATION:	Soft pressing with pneumatic press and decanting of must. Temperature controlled fermentation (17° - 19° C) with selected yeasts.
FIRST FERMENTATION:	Refinement and rest in steel tanks.
SECONDARY FERMENTATION:	Charmat method, in pressurized steel tanks for about 35 days.
ALCOHOL	11% vol
SUGAR:	24 g/l
FOOD PAIRING:	Excellent with dessert or for a special toast
SERVING TEMPERATURE:	Cool to 6° - 8° C shortly before serving it.
STORAGE:	Store in a cool and dark place, do not keep in the fridge for too long.

