

**VALDOBBIADENE
SUPERIORE DI CARTIZZE DOCG****CARTIZZE
AURA**

This wine is very lightly coloured with a minute, persistent perlage. It is intensely fruity and floral with extremely insistent and highly refined aromas. Hints of good ripe fruit – particularly yellow apples – and wisteria flower are highly pronounced. The wine is amiable and caressing and fresh with a very balanced body. It has great harmony, a long and intense aromatic persistence and a markedly fruity finish.

**VARIETY**

Glera

ALCOHOL

11%.

LOCATION

the most highly-prized zones of the D.O.C.G. area in the Valdobbiadene hills, in the Cartizze subzone.

SERVING TEMPERATURE

5 - 7 °C. Open immediately before serving.

HARVEST

September.

PAIRINGS

this is the perfect choice for the final flourish of the meal and with desserts. It is traditionally served with panettone or focaccia, dry confectionery and puddings but is also wonderful with select cheeses and delicate liver pâté dishes.

VINIFICATION

off the skins at a controlled temperature of 16 °C. Slow second refermentation in large sealed vats at 14 - 15 °C.

BOTTLE PRESSURE

5.5 atm.

AVAILABLE SIZES

0.75 L.

SUGAR RESIDUE

18 g/l.