



VALDOBBIADENE
BISOL
1542

Bisol1542 Cartizze – The history

Valdobbiadene Superiore di Cartizze Dry

From a vineyard with marine soils on the top of the Cartizze hill

The Cartizze vineyards are a perfect combination of **ancient marine soils and a microclimate blessed by nature**. This has given this sub-zone an incomparable aura, which translates into fragrant, melodious wines. It is a very pure Dry, from the high part (300 metres above sea level) of the famous hill, from which there is a breathtaking 360 degree panorama from the Dolomites to Venice.

VARIETY: 100% Glera

COLOUR: light golden yellow

NOSE: broad and harmonious, with ripe fruit and white floral notes, enriched by a subtle mineral vein and elegant balsamic and resinous hint

PALATE: soft and enveloping, with a balance of sweetness and freshness and a long, harmonious finish

SOIL: predominantly calcareous sandstones and marine sands

EXPOSURE OF VINEYARDS: entirely south-facing, on a steep hillside slope between 250 and 300 m a.s.l.

TRAINING SYSTEM: traditional Valdobbiadene pruning system, related to the double inverted; planting density: 3,300 vines/ha

HARVEST: manual harvest of selected grapes in bins, carried out in September

VINIFICATION: gentle pressing of refrigerated grapes, followed by cold settling of the must for approximately one week; fermentation in stainless steel and ageing on fine lees; second fermentation in autoclave (Martinotti method) for approximately three months in the spring following the harvest

ALCOHOL LEVEL: 11.5% vol.

RESIDUAL SUGAR: 20 grams per litre

TOTAL ACIDITY: 5.90 grams per litre

FORMAT: 750ml

