

LE ZITELLE

VALDOBBIADENE

PROSECCO SUPERIORE D.O.C.G.

Superiore di Cartizze

Valdobbiadene Superiore di Cartizze D.O.C.G. Le Zitelle Dry is a sparkling wine made from the grapes of the Cartizze Hill: a special hill amongst the magnificent hills of the Valdobbiadene World Heritage Site Denomination. It's position, it's exposition to the sun and the particular make-up of the soil, endow the grapes with unique characteristics making this the cutting-edge wine of the denomination.

Grape variety	glera 85% minimum
Area of origin	Cartizze hill in Valdobbiadene
Climate	fresh mediterranean
Vinification	white-wine fermentation with a 70% yield
Sparkling process	charmat method
Colour	straw yellow
Perlage	fine, lively and persistent
Bouquet	wild flowers with apple, pear and peach notes
Flavour	sapid, soft and balanced with harmonious fruitiness
Overall acidity	5,6 g/l
Residual sugar content	25 g/l
Alcohol content	11,5% vol.
Serving temperature	6°-8° C

