



**MEROTTO**  
AZIENDA AGRICOLA

Superiore di Cartizze

**VALDOBBIADENE  
SUPERIORE DI CARTIZZE DOCG**

**DRY**



*From the highly-favoured Cartizze area where the soil composition and exposure guarantee superior quality.*

#### **TECHNICAL CHARACTERISTICS**

**Production area:** vines grown on the Santo Stefano hills in the area called Cartizze.

**Varieties:** 100% Glera.

**Wine making technique:** off-the-skin vinification, soft pressing and pure fermentation at controlled temperature. Second fermentation and natural fermentation in autoclave for about 50 days at 12 - 13°C.

**Alcohol:** 11,5%

**Sugar residue:** 26 g/l

**Pressure at 20°C:** 5 bar

#### **SENSORY CHARACTERISTICS**

**Appearance:** straw yellow colour with greenish reflections; dense and brilliant foam; fine and persistent perlage.

**Bouquet:** fruity, aromatic and enveloping; notes of ripe white peach and pear accompanied by strong nuances of jasmine.

**Taste:** velvety and intense, with a great balance between acidity and sugar. The composite structure enhances and completes the gustatory harmony.

**Finish:** persistent and very pleasant with hints of ripe fruity notes.

**Suggested serving temperature:** 5 - 7°C

**Available sizes:** 0,75 litres