



SIOR TONI

CONEGLIANO VALDOBBIADENE SUP. DI CARTIZZE DRY

Denominazione di Origine Controllata e Garantita

From a single hill in the Valdobbiadene territory come wines that are adorned with the exclusive name of Cartizze. Sparkling wines of the highest class, with elegant and defined aromas that only the Cartizze hill is able to infuse into the grapes.

Cultivation Area	Cartizze
Grapes	100% Glera
Terrain Type	Hilly, not very deep
Alcohol	11,0% vol.
Sugars	25 g/l
Total Acidity	5,7 g/l
Formats	0,75 l

Vinification: After harvesting, the grapes are crushed and undergo soft pressing. Having obtained the must, it is fermented in steel tanks at controlled temperature, so as to enhance the particular aromas typical of grapes originating from the territory of Cartizze. The wine is then placed in steel autoclaves where the secondary fermentation takes place. The carbonation cycle lasts for about 30 days.

Tasting: It is a straw-yellow colour, with fine and dense perlage. It inebriates the smell with intense and defined aromas of yellow apple, fresh fruit and white flowers, such as wisteria and acacia. It spreads on the palate the elegant fruity sensations perceived on the nose and adds a slightly savoury note to the pleasant sugary residue.

