



Cartizze 2021

Valdobbiadene Superiore di Cartizze D.O.C.G.

Cartizze refers to a hilltop area in Valdobbiadene above 1,000 ft characterized by rocky terrain that winds along the crest of the steep hillside. Benefiting from firm rock and crumbly stone, complete sunlight exposure and continuous ventilation, this microclimate is an area of rare value. In Cartizze, Glera ripens at a slower rate and, consequently, enjoys a richer, more harmonious acidity. The 260 acres of Cartizze are owned by 140 growers. Bisol's flagship holding is 7 acres and it is considered to be of the highest quality, or even the "Grand Cru" of Prosecco.

GRAPE VARIETY 85% Glera, 15% Chardonnay

SOIL The firm rock below and crumbly stone on the surface endow the grapes with marked acidity balanced out by the natural sugars which are preserved and exalted by the heroic manual grape harvest.

COLOR Straw yellow, with a lively, persistent and fine perlage.

BOUQUET Rose and white wisteria notes blend with the aroma of apples, pears and peaches, touching on the aromatic nuances of thyme, exotic fruit and pastry.

FLAVOR Rich, intense, full-bodied and evolving. A sip that surprises with every taste.

EXPOSITION OF THE VINEYARD: South

AVERAGE VINEYARD HEIGHT: 300 meters a.s.l.

TRAINING SYSTEM: Typical Valdobbiadene pruning, attributable to the double curtain system.

ALCOHOL CONTENT: 11.5% by vol.

SUGAR CONTENT: 25 grams per liter

OVERALL ACIDITY: 5.6 grams per liter

