



2024 CARTIZZE VALDOBBIADENE SUPERIORE DI CARTIZZE DOCG

WINERY

Bisol family tradition and association with the history of Prosecco linked to the Valdobbiadene stretch back to 1542 and 21 generations of family ownership.

WINE

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.

VINEYARDS

Perfect combination of ancient marine soils and a nature-kissed microclimate. 300m above sea level.

VINTAGE NOTES

The 2024 vintage faced challenges with a wet spring delaying vine development and an intense summer testing vine resilience. However, the extended growing period proved beneficial, allowing for a later harvest. The result was exceptional - the environmental stresses produced grapes with complex aromatics and excellent balance between acidity and flavor.

WINEMAKING

Harvested in small lots, the grapes undergo gentle pressing while chilled. Fermentation in stainless steel tanks and aging on lees come before the second fermentation, which follows the Martinotti method for at least 30 days.

AGING

After fermentation, the wine is aged on fine lees to enhance complexity and mouthfeel. Once the desired sensory characteristics are achieved, it undergoes clarification and stabilization. The second fermentation, using the Charmat method in sealed tanks, creates the fine bubbles typical of Cartizze. Finally, the wine is filtered and bottled with minimal oxygen exposure to preserve its freshness. This careful process ensures Bisol's 2024 Cartizze maintains its high standards and unique qualities.

TASTING NOTES

Full and sapid, offering a harmonious balance of rich fruit flavors that are both intense and refined. This wine is easy-drinking with a refreshing acidity, making it an ideal expression of its exceptional hillside terroir. A true testament to the perfect union of nature, history, and craftsmanship.



VINEYARD

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| Region: | Veneto |
| Appellation: | Valdobbiadene Superiore di Cartizze DOCG |
| Soil: | Ancient marine soils |
| Exposure: | Southern exposure |
| Eco-Practices: | Sustainable Viticulture practices |

WINEMAKING

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|--------------------------|------------|
| Varietals: | 100% Glera |
| Malolactic Fermentation: | None |
| Aging: | None |

TECHNICAL DETAILS

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| Yeast: | Selected |
| Alcohol: | 11.5% |
| Residual Sugar: | 20 g/L |
| Total Acidity: | 5.68 g/L |
| pH: | 3.19 |
| Dosage: | Dry |