



# BISOL

Finest Prosecco from Italy since 1542



## 2015 CARTIZZE VALDOBBIADENE SUPERIORE DI CARTIZZE DOCG

### ESTATE VINEYARDS

Region:	Veneto
Location:	On the slopes of Cartizze
Soil:	Firm rock below and crumbly stone on the surface, this fine soil has a balanced chemical composition and constant humidity, so that the grapes ripen slowly.
Elevation:	300 meters (984 feet)
Exposure:	South
Training:	Double arched cane

### HARVEST NOTES

Harvest Dates:	Early October
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### VINIFICATION

Fermentation:	Stainless-steel tanks for 15 days at 16 C (61 F)
Maceration:	Cold, 5% of the mass, for 12 hours
Second Fermentation:	Charmat method in autoclaves (20 days at 16 C / 61 F)

### TASTING NOTES

Color - Light straw-yellow

Perlage - Lively, persistent and subtle

Bouquet - As elegant as the scent of wildflowers. It is agreeably fruity with scents of apples, pears and peaches.

Flavor - Sapid, full and balanced with a contained graciousness and accompanied by an intense and elegant fruitiness.

Serve at a temperature of 8 C (46 F) in a large crystal goblet. This great sparkling wine is best appreciated outside meals, when it offers the palate its noble and infinitely faceted personality. It makes an excellent accompaniment for dry pastries and refined desserts like strawberry mousse.

### TECHNICAL INFORMATION

Varietal Composition:	100% Glera (made from 100% estate fruit)
Cases Produced:	4,500 (6/750)
Alcohol:	11.5%
TA:	5.5g/L
RS:	23g/L
Dry Extract:	18g/L

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SINCE 1978



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