



## 2025 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. Entirely south-facing, on a steep hillside slope between 250 and 300m above sea level.

### VINTAGE NOTES

The 2025 vintage in the Prosecco DOCG area saw a rainy spring that supported balanced vine growth, followed by a warm summer that advanced ripening. Cooler nights in September preserved aromatic definition and freshness, resulting in healthy grapes with vibrant acidity and balanced structure.

### 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

The grapes are gently pressed while refrigerated, followed by cold settling of the must for about one week. Fermentation takes place in stainless steel, with aging on the fine lees. The second fermentation occurs in autoclave according to the Martinotti method and lasts approximately three months in the spring following harvest.

### TASTING NOTES

Light golden yellow in color, this wine shows a broad, harmonious nose of ripe fruit and white flowers, layered with subtle mineral tones and elegant balsamic and resinous notes. The palate is soft and enveloping, balancing sweetness and freshness through the long, harmonious finish.

### VINEYARD

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

### WINEMAKING

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

### TECHNICAL DETAILS

Yeast:	Selected
Alcohol:	11.5%
Residual Sugar:	20 g/L
Total Acidity:	5.90 g/L
pH:	3.3
Dosage:	Dry