



SUPERIORE DI CARTIZZE

VALDOBBIADENE DOCG

- VARIETY AND GRAPES** 100% Glera (traditionally called Prosecco) from the place called Cartizze
- VINIFICATION TECHNIQUE** Pressing, destemming, must cleaning, fermentation at controlled temperature. Second fermentation in “cuve close”.
- COLOUR** Straw-coloured
- FLAVOUR** Very fine, pronounced, aromatic and perfumed, with tropical fruit flavours.
- TASTE** Slightly sweet, generous fruit flavours with a pretty grape accent
- MATCHING** Traditionally matched with little dry cakes, focacce, and fruit tarts
- SERVING TEMPERATURE** 6° – 8° degrees



Nino Franco Spumanti