



**BORTOLIN ANGELO**



Valdobbiadene DOCG Superiore di Cartizze - Dry

<b>WINE TYPE</b>	Valdobbiadene DOCG Superiore di Cartizze Dry Sparkling Wine
<b>WINE NAME ON LABEL</b>	Bortolin Angelo - Valdobbiadene DOCG Superiore di Cartizze Dry
<b>GRAPE VARIETAL</b>	100% Glera
<b>VINEYARD EXPOSURE</b>	Southern
<b>VINEYARD ALTIMETRY</b>	250 m.a.s.l.
<b>TRAINING SYSTEM AND YIELD</b>	Double arched cane at 3000 vines/ha - yield 120 q/ha
<b>HARVEST PERIOD</b>	September - Exclusively hand-picked
<b>WINEMAKING</b>	Conegliano Valdobbiadene Method
<b>AGING</b>	30-40 days of aging on lees in autoclave
<b>COLOUR</b>	Pale straw yellow
<b>AROMA</b>	Dry and subtle, the particular area of origin gives it strong and aromatic sensations of white fruit, citrus, and a delicate minerality.
<b>FLAVOUR</b>	The round and soft favour gives elegance on the palate, with a fine, creamy, almost velvety bubble (efervescence).
<b>LONGEVITY</b>	24 months
<b>ALCOHOL (average value)</b>	11.5 % Vol.
<b>TOTAL ACIDITY (average value)</b>	5.7 g/l in Tartaric Acid
<b>RESIDUAL SUGAR (average value)</b>	20 g/l
<b>PRESSURE at 20° C (average value)</b>	4.8 bar
<b>FOOD SUGGESTIONS</b>	Its sweetness makes it a wine to be uncorked for important moments and/or with dessert at the end of a meal to perfectly conclude a memorable occasion.
<b>SERVING TEMPERATURE</b>	Serve at a temperature of 6-8°C
<b>STORAGE</b>	Protect from direct sunlight and sources of heat at a temperature of 15-20°C, preferably with the bottle upright. Do not refrigerate for long periods.
<b>GENERAL DESCRIPTION</b>	<p>The land on which we cultivate the grapes that give us the Superiore of Cartizze, is the most suitable to produce wines of absolute prestige. This land has been regulated since 1969 and consists of only 107 hectares of vineyards among the steepest hills of San Pietro di Barbozza, Santo Stefano and Saccol, in the municipality of Valdobbiadene. The result of the grapes ripened on these sunny hills is a sparkling wine of great structure, with delicate and harmonious aromas. It is dedicated to the most important moments to share with beloved people.</p> <p>It should be served between 6-8°C in a very large glass, in order to appreciate it in the best way. In order to taste it in all its integrity, it should be consumed within 15/18 months from the bottling date. To know when our Valdobbiadene DOCG has been bottled, just photograph the QR-CODE that is printed on the back label of our bottle, or connect to the site <a href="http://info.bortolinangelo.com">info.bortolinangelo.com</a> and enter the lot number indicated. Here you can know the organoleptic data of the bottle you are tasting, how many bottles and in which sizes the sparkling wine has been bottled, and see and download the certificate of suitability issued by the ministerial body VALORITALIA. It is available in the size 0,75L in our personal bottle, that is inspired by the twisting branch of the vine.</p>

THIS DATA SHEET SHOWS AVERAGE VALUES