

ALABASTRO

SUPERIORE DI CARTIZZE D.O.C.G

Brut

Varietal: Glera

Production area: Cartizze in Valdobbiadene

Altitude: 250 m s.l.m

Trellising system: double-arched cane

Terroir: thin soil composed of clay, sandstone and moraine

Slope and location: south-facing

Yield: 120 quintals/hectare

Harvesting period: late September

Alcohol content: 11%

Sugar content: 12 gr/l

Total acidity: 5,5 gr/l

Sulphites: 90 - 110 mg/l

Vinification: in white with soft pressing of grapes

Primary fermentation: settling of the must with selected yeasts at a controlled temperature of 18-19°C. Resting on the fine lees for at least 3 months.

Secondary fermentation: second fermentation in big vats for at least 30-40 days

Tasting profile:



bright straw yellow in colour with greenish highlights
very fine and persistent perlage



complex and fine bouquet with scents of acacia flowers and wisteria combined with fruity hints of Abate Fetel pear, Golden Delicious apple and apricot



elegant and aromatic, its excellent softness and pleasant freshness give this wine a long and persistent finish

Serving temperature: 7-8°C

Wine list name: Alabastro - Valdobbiadene Prosecco Superiore di Cartizze D.O.C.G. Brut

Pairings: This sparkling wine with a thousand facets is perfect at the end of any meal, even with dessert, and for toasting important events.



GABE
tenute



0,75lt