

Valdobbiadene Superiore di Cartizze DOCG Dry - Merotto



The Producer:

The original, historical area for the production of Prosecco is centred on the towns of Valdobbiadene and Conegliano, to the north of Venice and in the shadows of the Alps. The Merotto winery and vineyards lie between the two towns. The name of the wine originated from the village of Prosecco north of Trieste in Friuli but found its natural home on the alpine slopes in the Veneto region, particularly around the town of Valdobbiadene. Graziano Merotto started his winery in the 1972 and now owns 50ha of vine-yards from which he makes his award winning wines.

The Wine:

Grape(s): 100% Glera
Area: From vineyards on the Santo Stefano hills in the area called Cartizze.
Harvest: Early to mid-September. Vinification: Fermented in stainless steel. Soft pressing and fermentation at a low & controlled temperature. Second fermentation in pressurised tanks for about 50 days at 12 - 13°C.
Residual Sugar: 26gr/litre

Tasting Notes:

Straw yellow colour with greenish reflections; dense and brilliant foam; fine and persistent perlage. Fruity, aromatic and enveloping nose; notes of ripe white peach and pear accompanied by strong nuances of jasmine. On the palate the wine is velvety and intense, with a great balance between acidity and sugar. The composite structure enhances and completes the gustatory harmony.

Code: 2362
ABV: 11,5%
Pack: 6*75cl
Vegan: No
Vegetarian: No
Closure: Natural Cork

