

## Valdobbiadene DOCG Prosecco Superiore di Cartizze DRY

# Rinaldo

It stands out not only for its extraordinary quality, but also for its history. This Cartizze takes its name from the vineyard it comes from, always called "Rinaldo" by the locals, a name that evokes tradition and belonging.

### ORGANOLEPTIC CHARACTERISTICS

**Production area:** Hills of Cartizze, Valdobbiadene.

**Soil:** Limestone, subalkaline.

**Grape variety:** 100% Glera.

**Harvest:** Manual, with selection of the grapes in the vineyard.

**Vinification:** Soft pressing, with membrane presses, static decantation of the must and fermentation at controlled temperature (18°), with selected yeasts.

**Refinement:** Aged on yeasts (noble lees) in stainless steel tanks for approximately 4 months.

**Second fermentation:** It takes place for at least 90 days, use of carefully selected yeasts to enhance the sensory nuances that this terroir gives.

**Bottling:** Isobaric, after sterile filtration; to re-establish the balance the wine remains at rest for a further period after bottling in order to be ready for sale.

### TASTING

**Colour:** Straw yellow with greenish reflections, compact and persistent foam, fine and numerous perlage.

**Aroma:** Complex, very intense and fine. Ample bouquet in which Williams pear, exotic fruit, jasmine, sage, fragrant bread crust, the minerality of graphite and a balsamic background note stand out.

**Taste:** Sweet, intense and creamy. Great correspondence with the perfume, it envelops the palate with intense pleasantness. Great harmony and elegance, excellent taste balance.

### ADVICE

**Pairings:** Ideal for special events and elegant evenings, Cartizze enhances refined desserts such as carrot and almond cake or raspberry panna cotta. It is also perfect with first courses with a sweet tendency, such as apple and pumpkin risotto, it makes every taste a classy experience.

### ANALYTICAL DATA

**Alcohol content:** 11,0% vol.

**Residual sugars:** 25 g/l

**Acidity:** 6,2 g/l

**Ph:** 3,10

**Pressure:** 6 atm

**Serving temp.:** 6 - 8 degrees

### TYPES



**Bottles:**  
0,75 l  
1,5 l



**Packaging:**  
0,75l x1 x2 x3 x6



## REBULI

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