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BELLEND
1986

VALDOBBIADENE SUPERIORE DI CARTIZZE DRY

Produced from Prosecco grapes grown in the micro-area of Cartizze, this “full sparkling” wine stands out for its excellent fineness and intensity and the unique aromas resulting from the specific conditions of the area at the foot of the mountains where these grapes are grown. Ideal for all special occasions, Bellenda's Cartizze is excellent as an aperitif but is also a superb pairing with fruity desserts, served cool at a temperature of 6-8° C.

Effervescence: abundant and effervescent, fine and persistent perlage

Colour: soft straw yellow, bright and brilliant

Bouquet: exceptionally fine and intense, clear aromas

Taste: clear, balanced



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Wine name:	CARTIZZE
Appellation	Valdobbiadene Superiore di Cartize
Classification:	Controlled and Guaranteed Denomination of Origin (DOCG)
Origin of the name:	Local toponym indicating the source of the grapes
Type:	Spumante Dry
Grapes:	Prosecco
Provenance of the grapes:	Hillsides of Cartize, municipality of Valdobbiadene
Vineyard altitude:	230 m above sea level
Soil type:	Mixed clayey, chalky soil. Dry and shallow.
Position and exposure:	Steeply sloping hillsides using the "girapoggio" layout, mostly south-facing
Climate:	Temperate – cold winters and warm, well-ventilated, non-muggy summers. Considerable day/night temperature shifts, particularly during summer.
Training system:	Double arched cane
Planting density:	5000 vines per hectare
Yield:	Around 60 hectolitres per hectare
Harvest period:	Second half of September
Vinification:	Destemming and subsequent soft pressing with a pneumatic press. Static decantation of the must. Fermentation at 18-20 °C. Ageing on fine lees for between 2 and 3 months.
Refermentation:	Using the Italian method, in steel autoclaves. Refermentation for around 50 days at a temperature of around 18 °C.
Average analytical data:	
	Alcohol: 11.50% vol.
	Sugars: 25 g/L
	Total acidity: 6 g/L
	pH: 3.20
	Pressure: 5 bar
Tasting notes:	
	Perlage: Abundant, evanescent mousse with fine-grained, continuous, persistent perlage
	Colour: Pale straw-yellow, luminous and brilliant
	Aroma: Generous and fruity, with a clear scent of fruit (golden delicious apples, peach, wisteria, acacia). Optimum balance between the aromatic notes and the sense of freshness.
	Palate: Soft and fruity. Full and well-structured, with excellent nose/mouth correspondence. Well-orchestrated and elegant.
Food pairing:	An excellent aperitif, it works very well with dry pastry, fruit tarts, non-creamy tarts, pandoro and panettone.
Serving recommendations:	Serve at 6-8 °C. Chill in the fridge for 2 hours before serving or, better still, in an ice bucket for around half an hour.
Recommended glass:	Use the Prosecco di Conegliano Valdobbiadene Spumante glass. Avoid flutes, which do not enable the aromas to develop fully.
Storage:	In a cool, dark location. Do not store in the fridge for long periods.
Consumption timescale:	CARTIZZE is at its best in the year after harvesting, and continues to develop in the subsequent two years. It reaches its peak around 10 months after harvesting.