



VALDOBBIADENE  
**BISOL**  
1542

## **Bisol1542 Cartizze – The history**

### **Valdobbiadene Superiore di Cartizze Dry**

#### **From a vineyard with marine soils on the top of the Cartizze hill**

The Cartizze vineyards are a perfect combination of **ancient marine soils and a microclimate blessed by nature**. This has given this sub-zone an incomparable aura, which translates into fragrant, melodious wines. It is a very pure Dry, from the high part (300 metres above sea level) of the famous hill, from which there is a breathtaking 360 degree panorama from the Dolomites to Venice.

#### **VARIETY**

Glera

#### **COLOUR**

Light golden yellow

#### **NOSE**

An explosion of ripe fruit, with hints of apricot, white peach, citron and acacia flowers

#### **PALATE**

Soft and enveloping, with a balance of sweetness and freshness and a long, harmonious finish

**EXPOSURE OF VINEYARDS:** South

**TRAINING SYSTEM:** Typical Valdobbiadene pruning, which can be traced back to the double inverted

**HARVEST:** Mid-September, manual harvesting in bins

**REFERMENTATION:** 30gg

**ALCOHOL LEVEL:** 11.5% vol.

**RESIDUAL SUGAR:** 20 grams per litre

**TOTAL ACIDITY:** 5.50 grams per litre

**FORMAT:** 750ml

