



# La Tordera

## Valdobbiadene Prosecco "Superiore di Cartizze" DOCG Spumante Dry



Superior Prosecco from the exclusive hill called "Cartizze", thus with a small production.

The composition of the soil and exposure make the Prosecco grapes in that area reach full ripening and therefore produce an extraordinary concentration or aromas that Tordera's family has always respected and skilfully enhanced with sparkling winemaking.

Colour:  
bright, pale yellow

Perlage:  
persistent and thin grained

Fragrance:  
complex and thin; from the golden apple to the wistaria scent, and the typical bouquet scent that is completely missing in the Prosecco wine.

Flavour:  
intense and sophisticated; it recalls the ripen apple feeling

Area of origin:  
Tordera hills, in the microarea called Cartizze, in Vidor

Varietals:  
85% Prosecco, 10% Bianchetta, 5% Perera.

Training system:  
sylvoz

Harvest period:  
from 25 to 30 September

Alcohol:  
11,5 % Vol.

Sugar residue:  
24 g/l

Total acidity:  
6,2 g/l

Serving temperature:  
6 - 8°C

Suggestions:  
Naturally sweetish, ideal for the end of a meal.  
Excellent



lt. 0,75

lt. 1,50