

BORTOLOTTI

VALDOBBIADENE

PRODUCT NAME	CODE LINE UB	CODE LINE ST
Valdobbiadene Denominazione di Origine Controllata e Garantita Dry Superiore di Cartizze	11165736 ml 750	14165736 ml 750

Geographic location: vineyards rigorously contained within 106,8 hectares in the Valdobbiadene area. The morphological composition of subterranean bedrock consists of moraines, sandstone and clay, evidence of the soils morainal origin. Our annual production is around 14,500 bottles.

Grape variety: Glera, harvested by hand in crates generally at the end of September.

Growing System and Yield: Cappuccina and Sylvoz. 2,500 – 3,500 plants per hectare for approximately 26,000 pounds (110q/ha).

Technological Reference: Vinification with light pressing using bladder pressing. Must fermentation at controlled temperature (18-20°C) with cultured yeasts. Sparkling process with Italian method in autoclave adding sugary and adjuvant substances. Surlie at 20° C and following fermentation at 13°-14° C. The following phases of refrigeration and filtration make the product ready for sterile bottling. A period of refining in bottle follows for 4-5 months.

Chemical Characteristics: Liquid with acid pH, composed of water, ethyl alcohol, superior alcohols, sugars, extracts, acids, salts, metals. Pressure: 4.00 – 4.50 atm at 20°C.

Organic Characteristics: *Sight:* clear, pale straw-yellow colour with golden reflections. Fine grain perlage with abundant and persistent effervescence. *Bouquet:* broad, fruity and fragrant. *Taste:* soft balanced, persistent and characteristic in its aromatic notes.

Packaging size: Glass bottle UVAG, 750 ml. with cork fixed with a metal wire cage. Packaging in accordance with normative laws, stating obligatory legal data .

Storage: The wine must be protected from light and heat sources. It is advisable to consume the product within 8-10 months from the bottling date (see the bottle lot number).

Serving: Best temperature between 8° and 10° C using large goblets. Avoid shaking before opening. It is also advisable to not aim the bottle at people or fragile objects while opening.

Pairing: its elegant smoothness and refined nature make this the ideal drink for an aperitif or a celebratory toast. Best paired with fruit-based desserts.

How to enter in the wine list: *Valdobbiadene Superiore di Cartizze DOCG Dry* – Bortolotti, Valdobbiadene

Analytic average values	Results	Unit of Measure
Alcohol	11,30 – 11,80	% vol.
pH	3,15 – 3,30	
Total sugars	22,00 – 25,00	gr./litre
Total acidity	5,50 – 6,50	gr./litre
Extract net	16,50 – 17,50	gr./litre
Ashes	1,30 – 1,50	gr./litre

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