



**ALTHEA**  
DAL CUORE DEL PROSECCO



## VALDOBBIADENE SUPERIORE DI CARTIZZE DOCG

SPUMANTE DRY

### CHARACTERISTICS

**Grapes:** 100% Glera.

**Harvesting type:** Hand picking

**Harvesting time:** From the second half of September

**Production zone:** Cartizze hill

**Production method:** Charmat Method

**Residual sugar:** 18 - 22 g/l

**Alcohol level:** 11% Vol.

**Storage and service:** Bottles should be stored in a cool and dry place away from light and heat. We suggest to serve our Cartizze Althea at a temperature of 43-46 °F, in a large tulip-shaped glass, which allows you to appreciate its wealth of aromas.

### WINE PROFILE

**Appearance:** Straw yellow with golden hints. Creamy and persistent perlage.

**Nose:** Intense floral and fruity bouquet. Fragrant notes of acacia and jasmine blossom woven with apple, yellow peach and citrus flowers.

**Palate:** Rich, with a superb intensity and a fine acidity.

### PARINGS

Perfect as a dessert wine, especially with pastries. It is also suggested with mild spicy Asian food.