



ALTHEA
DAL CUORE DEL CONEGLIANO VALDOBBIADENE



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: 11,5% 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.