



ACERLE

VALDOBBIADENE

SUPERIORE DI CARTIZZE DOCG DRY

THE GRAPEVINE

Glera

THE VINEYARD

Is located in San Pietro di Babozza in the upper part of the Cartizze hill, 340 metres above sea level facing South, East and West.

THE SOIL

The perfect combination of mild microclimate and ancient land, made up of clay, marls and sandstones gives the wine a unique taste. The big rocks in the vineyard are rich in fossils and they remind us that the land, spread over the hills, has an ancient origin dating back to when the soil had a seabed and lake uplift.

THE PRUNING

Double upside down, typical pruning of the Valdobbiadene vineyards. The grapevine looks messy, in an enigmatic tangle of shoots, ready and longing for the "styling", two cuts for the past and two for the present.

A turn down for the old shoot and an arc shaped new shoot to help the vine grow correctly. The last part of the pruning is to pay particular attention to the spur of the two gems where we place our hopes for the future.

THE HARVESTING

The harvesting is done rigorously by hand and it starts around mid September.

— COLOUR

Bright straw yellow

— BOUQUET

Intense, fine, fruity with a peach and pear aroma and with a scent of wisteria and acacia flowers

— FLAVOUR

Soft, savoury, full and mineral taste

Alcohol content	11,5% vol
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Residual sugar	22 g/l
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Total acidity	5,5 g/l
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Serving temperature	6-8 °C
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