

ter
ra
di Guia

VALDOBBIADENE D.O.C.G.
SUPERIORE DI CARTIZZE

VINEYARD

Production area:

Valdobbiadene,
Province of Treviso

Grape variety:

Glera

Time of harvest:

Harvested by hand,
September 15 to 30

VINIFICATION

Fermentation tank:

Stainless steel

Fermentation

temperature:

16/18°C

Sparkling

winemaking method:

Charmat

Ageing:

Short time in steel
followed by 50 days in
the bottle before being
put on the market

SIZES

Standard: 0,75 l

Magnum: 1,5 l



TASTING

Colour:

Straw yellow, lively,
persistent and fine
perlage

Bouquet:

Elegantly, fruity, fine,
aromatic with hints of
rose and fresh fruit

Flavour:

Flavoursome, well-
balanced, pleasantly
sweet

Serving suggestions:

At 7/8°C meals,
excellent combination
with all kind of pastry

TECHNICAL
DATA

Alcohol content:

11,5% Vol.

Residual sugar:

25 grams / litre

Total acidity:

5,6 grams / litre

Ph:

3,20

Azienda Agricola Terra di Guia

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