

## Solicum line

# “Solicum” Cartizze Brut

## Valdobbiadene Superiore di Cartizze DOCG

At the qualitative apex of the Denominazione Garantita (Guaranteed Designation) is this sparkling wine from the historic “Superiore di Cartizze” area. Elegant and sumptuous, this spumante is the result of the perfect balance between soil and microclimate. Its bouquet is intense and delicate with notes of fruit and aromatic herbs against a floral background of acacia.

<b>Product code</b>	SPBZ1	<b>Grape variety</b>	Glera
<b>Alcohol content</b>	11,5% vol.	<b>Total acidity</b>	5,8 g/l
<b>Residual sugar</b>	2 g/l	<b>Serve at</b>	4-6° C
<b>Vineyards</b>	Vineyards situated in the historic “Cartizze” area.		
<b>Vinification</b>	The grapes are hand-picked in September. At the winery, the grapes are gently pressed and then undergo a slow fermentation process in stainless steel tanks using selected yeasts. An autoclave is used to make this wine sparkling.		
<b>Description</b>	This sparkling wine is bottled from December onwards.		
<b>Color</b>	Bright straw yellow with greenish reflections.		
<b>Bouquet</b>	Elegant and pleasantly fruity with hints of pear, white peach and citron, enriched by broom, hawthorn, magnolia and mineral notes.		
<b>Taste</b>	Elegant, creamy and well-balanced with a persistent finish that has a pleasant citrusy note.		
<b>Serving suggestions</b>	This wine goes perfectly with fish-based appetisers, tartare and delicate first courses. Exceptional for a sophisticated aperitif.		
<b>Bottle size</b>	0.75L		



## Prizes and awards



Champagne &  
Sparkling Wine  
World  
Championships  
2019  
Bronze Medal