



PRODUCER PROFILE

Estate owned by: Ermes Marsura
Winemaker: Pancot Mariano
Total acreage under vine: 113
Estate founded: 1936
Winery production: 15,000 Bottles
Region: Veneto
Country: Italy

Marsuret Prosecco Dry N/V

WINE DESCRIPTION

Cartizze is the most famous hill in Valdobbiadene area and it represents the top of the quality in the Prosecco range. Cartizze is velvet, silky, round very well balance. very elegant sparkling wine perfect for special occasions.

Cartizze is a small prestigious area in the heart of the prosecco area: 106 hectares where more than 140 producers produce this unique Valdobbiadene sparkling wine.

Cartizze produces only by hand picked grapes coming from our own vineyards: this unique sparkling wine is produced by metodo Charmat in order to highlight its aromas, fruity and freshness.

TASTING NOTES

Cartizze is silk, soft, velvet, harmonious and aromatic, with delicate notes of flowers and ripe fruit. Its perlage is fine and elegant and the mouth is creamy and very well balanced with its high sugar residual and acidity.

FOOD PAIRING

Cartizze is ideal for any special occasions, it is perfect with salad fruit, strawberries and perfect with dry cakes.

VINEYARD & PRODUCTION INFO

Vineyard name:	Cartizze
Vineyard size:	2,500
Soil composition:	Clay, Sand, Stony, Clay-Loam, and Sandy-Loam
Training method:	Guyot
Elevation:	80,000 feet
Yield/acre:	12/250 tons
Exposure:	Southern
Harvest time:	october
First vintage of this wine:	1980
Bottles produced of this wine:	15,000
Average Wine Age:	50

WINEMAKING & AGING

Varietal composition:	100% Glera
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	14 days
Type of aging container:	Stainless steel tanks
Size of aging container:	60 hectolitres
Prefermentation technique:	Cold maceration
Time on its skins:	3 hours
Total SO ₂ :	130 mg/L

ANALYTICAL DATA

Alcohol:	11.5%
pH level:	3.2
Residual sugar:	25 g/L
Acidity:	5.5 g/L
Dry extract:	44.9 g/L