



VINITY

WINE COMPANY

Drusian Superiore Di Cartizze

Appellation: Valdobbiadene DOCG Superiore di Cartizze

Region: Veneto.

Type: White, Sparkling.

Varietal: 100% Glera.

Cartizze represents the region's top wine denomination or the "Grand Cru" of Conegliano Valdobbiadene giving the wines a rich and intense aromatic profile.

Tasting Notes

Color: Straw yellow with golden hints.

Bouquet: Lovely fruit notes of apple and pear, with hints of acacia blossom.

Palate: Pretty and elegant with crisp minerality and ripe white orchard fruit.

Perlage: Fine and persistent.

Alcohol: 11.5%.

Residual Sugar: 19-21 g/L.

Acidity: 5.5-6 g/L.

Sulphur dioxide: 70-85 mg/L.

Pressure: 4,5-5 bar

Serving Suggestion: Serve at a 6-8°C (43-46°F) in a tulip-shaped glass.

Food Pairing

Great as a dessert wine, with shellfish or with mildly-spicy Asian dishes.

Vineyard Notes

Production area: On the hill of Cartizze, a 107-ha subzone, in Valdobbiadene.

Altitude: 350-400m a.s.l.

Exposure: South.

Soil: Rich-clay and calcareous with sandstone.

Training System: Double-arched cane.

Plant Density: 3,000 vines per hectare

Winemaking Notes

Harvest: The grapes are manually harvested at the end of September.

Vinification: White wine process with soft pressing.

Fermentation: Secondary fermentation in stainless-steel tanks, according to the Martinotti Charmat method. Duration: 70/80 days.



Drusian is located in the heart of the Conegliano Valdobbiadene Hills, recognized as a UNESCO World Heritage Site since 2019. Today the winery is led by Francesco Drusian. He continues to follow his family tradition, which dates back to the 1890's. Technology has evolved over the years, but the love for this land and for the work is still the same.

It is essential to note that each step of the process is performed with care; no pesticides or insecticides are used on the vines and only organic and bio-dynamic, not chemical fertilizers, are employed.