

# SevenFifty Daily

## Understanding the Premium Proseccos of Cartizze

What you need to know about the grapes, terroir, and winemaking techniques that create the area's top-tier sparklers

written by GuildSomm | April 24, 2019

As with both Prosecco DOC and Conegliano Valdobbiadene Prosecco DOCG, Glera must constitute a minimum 85% of the blend for Superiore di Cartizze, and most producers will vinify monovarietal expressions. Several argue that Glera presents itself best this way, with Ian D'Agata in his Native Wine Grapes of Italy going so far as to proclaim, "Modern-day Prosecco allows only a maximum 15 percent of Bianchetta Trevigiana and Verdiso combined, and the wine is none the better for it." Nonetheless, these other grapes do grow on the Cartizze hill, along with Perera and Glera Lungo...



...Due to the ripeness of the grapes, Superiore di Cartizze is traditionally bottled dry, meaning 17 to 32 grams per liter of residual sugar (the same required metrics for Prosecco DOC and Conegliano Valdobbiadene Prosecco DOCG) and typically at the upper half of that range. While a Champagne might already taste saccharine to many palates once dosage teeters into the sec range, Superiore di Cartizze masks its sugar well, the density of its orchard fruit profile and heady perfume overpowering the impression of sweetness. At most, the wine will taste off-dry, just a notch sweeter than a lower-tier Prosecco, whose residual sugar will more likely sit within the extra dry spectrum of 12 to 17 grams per liter. Still, some producers have translated trends toward dryness and a blossoming interest in Prosecco col fondo (made through either the ancestral method or through undergoing a secondary fermentation in bottle, but without disgorgement) into their Cartizze range.



Cartizze vineyards.

