



MASCHIO DEI CAVALIERI

VALDOBBIADENE PROSECCO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Rive di Colbertaldo

MASCHIO DEI CAVALIERI

Valdobbiadene Prosecco Superiore

Area of Production:

Hills in the DOCG zone between Conegliano and Valdobbiadene.

Soil:

Mixed soil but mainly clay.

Grape Variety:

100% Glera (Prosecco).

Production Technique:

The grapes are gently pressed to maintain their natural characteristics. Temperature-controlled fermentation in stainless steel is followed by a secondary temperature-controlled fermentation in autoclaves (i.e. the charmat method).

Characteristics:

Color: Light gold with creamy mousse.

Bouquet: Aromas of peach, candied citron and acacia.

Taste: Crisp and fresh with notes of peach.

Alcohol Content: 11.5%.

Total Acidity: 6 g/l.

Excellent as an aperitif, it is ideal with seafood, pastas, and at the end of a meal with fresh fruit.

Serve chilled at 43° - 47°F in a fluted glass.