



Sparkling wine with light gold color, creamy textured perlage; aromas of candied citron and acacia; the taste is soft and fresh with an elegant finish.

MASCHIO DEI CAVALIERI VALDOBBIADENE PROSECCO SUPERIORE DOCG

Maschio dei Cavalieri is the perfect marriage of the best traditions of Prosecco and modern taste. Maschio dei Cavalieri offers a “Grand Cru” style, luxurious, sensuous experience. Rive di Colbertaldo refers to the very delimited slopes of Colbertado where Maschio dei Cavalieri is born. Prosecco of Rive di Colbertaldo is subject to very stringent rules, requiring extremely limited yields and hand picking of the grapes. A blend of innovation and tradition, Maschio dei Cavalieri establishes a new dimension for Italian Sparkling wine.

SOIL

Mixed soil, but mainly clay.

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).

BOUQUET

Aromas of peach, candied citron and acacia.

TASTE

Crisp and fresh with notes of peach.

FOOD PAIRING

Ideal for fish and shellfish dishes, fine stuffed pasta in cream sauces, and quail. Excellent as an aperitif or at the end of a meal, with fresh fruits, especially strawberries or peaches. Serve chilled.

ORIGIN

Negrar Valley in
Valpolicella, Italy

VARIETIES

100% Glera (Prosecco)

ANALYSIS

Alcohol	11.5% Vol
Total Acidity	6 g/l
Residual Sugar	11 g/l

SIZE(S)

750ml 0 80516 13934 0

PACK(S)

750ml 6pk