



MASCHIO DEI CAVALIERI

Gran Cuvée Prestige

VINTAGE EXTRA DRY



For a “prestige” aperitif the best choice is Gran Cuvée by Maschio dei Cavalieri, a vintage sparkling wine that is distinctive for the style of its simplicity.

A cuvée where the crystal and fruity reflections of Glera, well shown in this wine, stand out and provide an elegant bouquet and a fine taste. A touch of prestige for the most entertaining social occasions.

Prestigious elegance

Unmistakable aperitif

Convivial elegance

TECHNICAL SHEET

Production method: *Charmat*

Grapes: Glera and other white grapes varieties

Area of origin: selected vineyards of the most vocated areas of Triveneto (North-Eastern Italy)

Alcohol content: 11.5%

Residual sugar: 14g/l

Service temperature: 6-8° C

TASTING NOTES

Colour: pale straw yellow; lively and creamy froth; fine and persistent *perlage*.

Bouquet: sweet floral of acacia with fruity notes of white peach and pineapple.

On the palate: light, fresh, soft; pleasant and balanced mouthfeel.

sizes: 75 cl; Magnum 1.5 L

Pairings

Gran Cuvée Prestige is excellent as an aperitif and versatile in pairing with both savoury and semi-sweet dishes.

For its finesse of taste it is best paired with seafood, from *crudités* to *tempura*.

It excellently accompanies *gourmet* elaborations enriched with vegetables, sauces and exotic fruits.