



MASCHIO DEI CAVALIERI

Prosecco DOC Treviso

EXTRA DRY



Prosecco DOC has conquered the world becoming the most famous Italian sparkling wine. A success due to its versatility that makes it perfect for any moment of conviviality. This sparkling wine is obtained from the grapes of the "historic area" of the DOC appellation. Maschio dei Cavalieri proposes the classic Extra Dry version that best enhances the varietal aromas of Glera, for a simple and pleasant tasting experience.

*The long-standing
DOC appellation*

The aperitif par excellence

*Versatile both at meals
and for the aperitif*

TECHNICAL SHEET

Production method: *Charmat*

Designation: DOC Treviso

Grapes: Glera and complementary grapes as allowed by the regulations

Area of origin: selected vineyards in the Treviso area best suited to the appellation

Alcohol content: 11%

Residual sugar: 13g/l

Service temperature: 6-8°C

TASTING NOTES

Colour: pale straw yellow; white and creamy froth; elegant and rich *perlage*.

Bouquet: sweet floral of acacia; delicate of candied fruits with notes of white pulp fruits, apple and pear.

On the palate: light, fresh and soft; gentle acidity expressed thanks to a well-balanced residual sugar.

SIZES: 75 cl; Magnum 1.5 L; 20 cl

Pairings

Synonym for aperitif, Prosecco DOC Treviso is also ideal as an all-round wine, giving the best in combination with seafood dishes, especially appetizers.