MASCHIO DEI CAVALIERI

Rive di Colbertaldo Valdobbiadene Prosecco Superiore DOCG

VINTAGE BRUT

Elegance and excellence are the distinctive features of this sparkling wine, which embodies the best of the area of the DOCG appellation as well as the great craftmanship of our winemakers. We are on the rive (banks) of Colbertaldo, a sub-zone of the DOCG Valdobbiadene area, on the hills of Treviso. Here the harvesting of the grapes is still strictly made by hand, with care and attention to safeguard the quality of the fruit, which is the expression of a particular geological and climatic condition.

This quality is enhanced in the production phases through the long *charmat* method, that implies a longer permanence of the sparkling wine on yeasts, thus ensuring an elegantly more complex sensory profile than a standard *charmat* method and a finer *perlage*, very similar to that achieved through a *champenoise* method.

Cru of the "Rive"
Elegance of character
Distinctive excellence

TECHNICAL SHEET

Production method: *Long Charmat*
Designation: DOCG Valdobbiadene Superiore
Grapes: Glera and complementary grapes as allowed by the regulations
Area of origin: Premium grapes from the "Rive di Colbertaldo" sub-zone of Valdobbiadene
Alcohol content: 11.5%
Residual sugar: 11g/l
Service temperature: 4-6° C

TASTING NOTES

Colour: bright straw yellow with golden reflections; white and creamy froth, rich, fine and persistent perlage.
Bouquet: sweet floral of wisteria and acacia; intense fruity of pear and apple, with a slight fragrant hint of sweet pastry.
On the palate: full, strong and fresh: a fine and harmonious wine with an excellently expressed sensory balance and a long persistence.

SIZE: 75 cl e Magnum 1,5 L

Pairings

This quality sparkling wine best expresses itself in combination with *gourmet* fish dishes, finding its perfect place in seafood *cuisine*.
It is also surprising at the end of the meal in accompanying varities if cheese served with mustards and fruit jams.