



MASCHIO DEI CAVALIERI

Rosé

EXTRA DRY



When pink makes the difference there is *cuvée Rosé* by Maschio dei Cavalieri. The freshness and the lightness of this wine, whether plain or in a cocktail, outline the ideal aperitif.

Thanks to its style, Rosé leaves its mark also on the table. High quality wearing a simply elegant dress.

Pink aperitif

Versatile pairing

The queen of mixology en rose

TECHNICAL SHEET

Production method: *Charmat*

Grapes: Blend of white and red grapes

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

Alcohol content: 11.5%

Residual sugar: 13g/l

Service temperature: 6-8° C

TASTING NOTES

Colour: soft pink; light and creamy froth; fine and persistent *perlage*.

Bouquet: delicate violet floral with fruity notes of red berries.

On the palate: light, fresh, soft, with a balanced structure and extremely enjoyable on the palate.

SIZE: 75 cl

Pairings

The *cuvée Rosé* by Maschio dei Cavalieri is an excellent proposal for an aperitif in pink. This sparkling wine stands out for its great versatility in pairings: excellent in combination with finger food and sushi, it also surprises as a dessert wine with fruit cakes and custards.