



MASCHIO DEI CAVALIERI

Shāh Mat

EXTRA DRY



Shāh Mat is the absolute essential cuvée, the soul of the aperitif for its versatility and conviviality.

It entertains with its light vivacity and is the ideal companion for the preparation of fresh and appealing cocktails.

The soul of the aperitif

Easy-going and lively

The king of mixology

TECHNICAL SHEET

Production method: *Charmat*

Grapes: Blend of white grapes

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, delicate of candied fruit.

On the palate: light, fresh, soft; a pleasant and refreshing taste.

SIZES: 75 cl; 20 cl

Pairings

Shāh Mat is the absolute king of the aperitif.

It is extremely versatile in pairings: from appetizers with savoury ingredients, such as charcuterie and cheese, to those with a fair aromaticity, such as sauces and vegetables. It can also surprise with baked sweet pastry and fruit desserts.