



MASCHIO DEI CAVALIERI

# Valdobbiadene Prosecco Superiore DOGC

VINTAGE BRUT



Valdobbiadene and the nearby Conegliano form a unique area of beauty and excellence, listed Unesco World Heritage Site. The Glera grapes grown in these gentle and generous hills express a unique and unmistakable quality.

Valdobbiadene Prosecco Superiore is the highest expression of the DOCG appellation for aromatic finesse and tasting persistence. Thanks to the advanced production techniques, two wines with a bold character and a high quality are created: the extra dry version, with silky and delicate bubbles for a charming aperitif and the brut version, with a stronger and more persistent character.

*Prosecco with a bold personality*

*Sparkling wine of excellent quality*

*Expression of a unique area,  
Unesco World Heritage*

## TECHNICAL SHEET

**Production method:** *Charmat*

**Designation:** DOCG Valdobbiadene Superiore

**Grapes:** Glera and complementary grapes as allowed by the regulations

**Area of origin:** selected vineyards of the most vocated areas of Valdobbiadene

**Alcohol content:** 11.5%

**Residual sugar:** 10g/l

**Service temperature:** 4-6° C

## TASTING NOTES

**Colour:** straw yellow with greenish reflections; white and creamy froth; fine and persistent *perlage*.

**Bouquet:** floral of wildflowers and acacia; fruity fragrant of green apple with light notes of candied lime.

**On the palate:** bold, fresh and neat; bubbles of excellent persistence, from a gently sapid delicate entrance to a fresh and harmonious finish.

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**SIZE:** 75 cl

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## *Pairings*

This sparkling wine gives excellent results in pairing with seafood dishes in particular.

It combines perfectly with the most elaborate appetizers, but also with fish courses.

It will also pair beautifully with selections of cheese.