



MASCHIO DEI CAVALIERI

# Valdobbiadene Prosecco Superiore D.O.C.G.

VINTAGE EXTRA BRUT



Maschio dei Cavalieri proposes an Extra Brut wine to complement its classic Extra Dry and Brut versions. A vintage sparkling wine of great elegance that combines the floreal and fruity expressions of a Valdobbiadene with an inviting savouriness given by the low amount of residual sugar.

*Sparkling wine  
of great refinement*

*Crisp and bold character*

*A remarkable tasting experience*

## TECHNICAL SHEET

**Production method:** *Charmat*

**Designation:** D.O.C.G. 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:** 12%

**Residual sugar:** 2g/l

**Service temperature:** 4-6° C

## TASTING NOTES

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

**Bouquet:** lively and fresh underlying floral notes, with fragrant expressions of green apple and pear and light notes of citrus fruits.

**On the palate:** fresh, crisp and bold; bubbles of excellent neatness, with savoury and mineral attributes and a great persistence from nose to finish.

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**SIZE:** 75 cl

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## *Pairings*

The mineral texture due to the extra brut dosage makes this sparkling wine a perfect pairing for baked seafood, in particular scallops *au gratin* and grilled shellfish.