



MASCHIO DEI CAVALIERI

Valdobbiadene Prosecco Superiore DOGC

VINTAGE EXTRA DRY



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 DOGC 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.

Silky and persuasive

*Sparkling wine
of excellent quality*

*Expression of a unique area,
Unesco World Heritage*

TECHNICAL SHEET

Production method: *Charmat*

Designation: DOGC 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%

Residual sugar: 14g/l

Service temperature: 6-8° 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 golden apple with notes of candied citron.

On the palate: full, fresh and soft; silky and harmonious bubbles with a well-balanced sugar dosage.

SIZES: 75 cl; 37.5 cl

Pairings

Excellent as an aperitif, this sparkling wine pairs beautifully with appetizers of *crudités* and meat or fish *tartares*.

It is an excellent companion for seafood pasta dishes. It can also be enjoyed with sweet bakery, fruit pastries or creamy desserts.