



# PALAZZO CAVALIERI

Sparkling wine Blanc de Noirs Pas Dosé Brut  
Classic Method

## **TYPE**

PALAZZO CAVALIERI

Sparkling wine PALAZZO CAVALIERI blanc de noirs pas dosé brut.

Classic Method

## **TOWN OF PRODUCTION**

Campodipietra-Salgareda-Ormelle (TV)

## **VARIETY**

Raboso Piave Pinot noir

## **TRAINING SYSTEM**

Guyot

## **HARVEST PERIOD**

End of August for Pinot noir and half of September for Raboso Piave.

## **VINEYARD YIELD AVERAGES**

8.000 Kg/Ha

## **VINIFICATION**

White method in stainless steel tank.

## **AGEING**

Brut pas dosé, the wine matures sur lie for 18 months in the bottle in contact with the lees, and then disgorging other 3-6 months.

## **ALCOHOL CONTENT**

12% by volume

## **TOTAL ACIDITY**

7,0 g/l

## **COLOUR**

Pale yellow, with some light rose reflections.

## **BOUQUET**

White flowers, wisteria, acacia, grapefruit and white peach, light crust of bread.

## **FLAVOUR**

Intense, tasty, nutty, dry and persistent.

## **SERVICE**

8°C

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