



PALAZZO CAVALIERI

CONEGLIANO VALDOBBIADENE D.O.C.G.
Spumante Brut

TYPE

PRIME BOLLE *Spumante Brut*
registered designation of origin guaranteed (DOCG)
Prosecco Superiore

Charmat Method

Grape blend 100% Glera-Grapes

PRODUCTION AREA

Vineyards located in the (area) municipality of Valdobbiadene (in the province of Treviso). The particular exposure (location) and the specific composition of the ground gives to the grapes characteristics of rare excellence.

ALTITUDE

250/300 m. asl.

TRELLIS SYSTEM

Cappuccina and Sylvoz.

VINIFICATION

After a strictly manual harvest, the vinification of the grapes takes place respecting traditional techniques and making use of modern technology to always guarantee a product that is as genuine as it is refined.

ALCOHOL CONTENT

11,5%

COLOUR

Pale straw yellow.

BOUQUET

Fruity hint of ripe apple and yellow-fleshed peach, light flower scent of acacia flowers and rose petals.

PAIRINGS

Ideal as aperitif and with fish and white meat starters.

SERVING TEMPERATURE

8° - 10°

Palazzo Cavalieri di Paolo Stival
Via dei Boeri, 13 - 31010 Mareno di Piave (TV)
info@palazzocavalieri.it - www.palazzocavalieri.it