



## CAVALIÈR BIO

Denomination: Conegliano Valdobbiadene Prosecco Superiore
D.O.C.G. Vino spumante biologico
Type: sparkling Brut Millesimato
Grapes: Glera 100%
Area: hillside vineyards between Conegliano and Refrontolo

## Vineyard

Soil: sandstone, clay substrate Altimetry/exposure: 150/200m a.s.l. exposure to the South, East, West Yield: 10 tons/ha Breeding system: Sylvoz Harvest: hand picking

## Cellar

Vinification: white winemaking at controlled temperature, second fermentation with Charmat method Volume: 11,5% vol. Residual sugar: 10 g/l

## Tasting

**Colour:** brilliant straw yellow with green shades, fine and persistent mousse

**Flavour:** fruity with green apple, pear, wild strawberries; hints of bread crust, herbaceous notes followed by citrus

**Taste:** fruity, ample and balanced, long with a creamy ending

Follow our blog to discover the best matches for this Prosecco Superiore

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