


**CAVALIERI
REALI**


PROSECCO
DENOMINAZIONE DI ORIGINE CONTROLLATA
EXTRA DRY



APPELLATION: Cavalieri Reali Prosecco DOC
Extra Dry

GRAPE VARIETY: Glera 100%.

PRODUCTION AREA: Glera vineyards from
Treviso Zone.

CAPACITY: 0,750 lt.

VOLUME: 11% vol.

RESIDUAL SUGAR: 14 gr/lt.

WINEMAKING PROCESS: pressing, first alcoholic
fermentation. Second fermentation in autoclave at
14°C; lees contact for 30 days.

TASTING NOTE: Pale yellow colour, rightly
evanescent, with a fine and persistent perlage.
Fresh, white flowers and green apple, velvety
palate, well balanced.

SERVING SUGGESTION: Excellent as aperitif.

SERVING TEMPERATURE: 6-8°C.