



MASCHIO DEI CAVALIERI

Prosecco DOC

FRIZZANTE



Prosecco has its roots deep in ancient times and has been able to preserve the flair of the Venetian traditions up to now. Prosecco was born as a still wine, or in some cases with very little sparkligness, for a domestic and daily consumption. Since then, the history of Prosecco has seen a significant evolution both in terms of production and consumption, making this wine one of most appreciated and known throughout the world. "Frizzanti" (semi-sparlinkg wines) are bottled at a lower pressure than fully sparkling wines. Therefore, traditionally, the bottle would be sealed with a normal cork, secured with a string ("spago"). Maschio dei Cavalieri has proudly retrieved this old type of closure for one of its Prosecco DOC Frizzante.

Prosecco DOC Frizzante recalls the authentic and simple taste of the past, while still being in line with the charm of all Maschio dei Cavalieri wines.

Authenticity in a glass

The flavour of tradition

Versatility and easiness

TECHNICAL SHEET

Production method: *Charmat*

Designation: DOC Prosecco

Grapes: Glera and complementary grapes as allowed by the regulations

Area of origin: selected vineyards in the Veneto area best suited to the appellation

Alcohol content: 10.5%

Residual sugar: 12g/l

Service temperature: 6-8°C

TASTING NOTES

Colour: pale straw yellow.

Bouquet: sweet of acacia with delicate hints of candied fruits.

On the palate: fresh, delicately soft in its light sparkligness.

SIZES: 75 cl spago; 75 cl screw cap; 20 cl

Pairings

Prosecco DOC Frizzante is an all round wine: excellent as an aperitif, it is also an ideal match for delicate fish and shellfish courses, both traditional and innovative.