



# CAVALIERE D'ORO

## PROSECCO

### VENETO DOC

### NV

With heritage dating back to 1480, Cavaliere d'Oro invites you on a journey into the vivacious world of Italian wine. During the Middle Ages, our (Tuscan) Castello and (vineyards) lands were protected by the Gold Knight, Cavaliere d'Oro. Today we celebrate this heritage and honor the Cavaliere d'Oro with a bold collection of wines.

**WINEMAKING:** The grapes undergo soft-press and fermentation with selected yeasts at an 18°C (66°F) controlled temperature in stainless steel tanks for 13 days. After fermentation, the wine is decanted and stored at 18°C (66°F) whilst the yeast and sugar stimulate the production of bubbles of carbon dioxide. As soon as the wine has reached the desired level of carbonation, the wine is then cooled and filtered.

**VINTAGE CONDITIONS:** The 2017 harvest throughout the country was characterized by somewhat unfavorable climate, with spring frosts and much cooler summer temperatures accompanied by drought, throughout the growing season. The overall production quantity in the Veneto region was down but the fruit was in very good quality. Grapes were very healthy and showed a ripening characteristic typical of warmer years. The harvest was about one week earlier than the previous vintage – started on August 20th.

**GRAPES:** 100% GLERA  
**ALCOHOL:** 11.0%  
**TA:** 5.6 g/L  
**pH:** 3.34  
**HARVEST DATE:** EARLY AUGUST

**TASTING NOTES:** A bright lively nose that exudes fresh citrus and green pear, accented by white floral notes. The limestone soils from the Veneto region give the wine its classic mineral cues that add levity and balance to the broad palate with a lasting finish.

**FOOD PAIRING:** Our Prosecco pairs best as an aperitif with seafood, baked fish, or vegetables.

