



CAVALIERE D'ORO

PROSECCO

VENETO DOC

NV

With heritage dating back to 1480, Cavaliere d'Oro invites you on a journey into the world of Italian wine. During the Middle Ages, our founding Castello and vineyards 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 15 days. After fermentation, the wine is kept at a controlled temperature of 8°C (46°F) in stainless steel tanks until bottling.

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.

TASTING NOTES: Fragrant notes of floral cultivate a pleasantly sweet aroma with ripe mango and notes of honey. This wine has a low level of acidity and exhibits a strong essence of tropical fruits on the lasting finish.

FOOD PAIRING: Our Prosecco is the perfect aperitif with spicy fish, meats, or a tropical fruit tart or panettone.

GRAPES: 100% GLERA
ALCOHOL: 10.5%
TA: 5.4 g/L
pH: 3.22
HARVEST DATE: EARLY AUGUST

