



Cavaliere della Serra

Charmat Method (Martinotti)

Grape Variety: White grape

Vinification: Manual Harvest, crushing and de-stemming, soft pressing, temperature-controlled fermentation in horizontal vats and batonnage in in steel tanks.

Maturation: Steel Tanks.

Lavoration method: Refermentation in autoclave with the Martinotti method.

Alcohol: 12% Vol.

Characteristic: Straw yellow color, fine and constant perlage. Fragrant, delicate aroma of yeast. Harmonious taste, pleasant and fresh

Serving Temperature: 6 - 8 °C

Pairings: Excellent as an aperitif. It pairs with first courses of fish.



AZIENDA AGRICOLA MASSUCCO F.LLI
Via SERRA, 21/C 12050 CASTAGNITO CN ITALY
Tel: +39-0173-211121
Email: info@massuccovini.com
www.massuccovini.com