

cantine
SANPANCRAZIO

Il Cavaliere Brut

~ Spumante

Salento Indicazione Geografica Protetta



Production area: Salento, Puglia

Soil: medium mixture of limestone, clay and silica

Altitude: 65 mt. a.s.l. (above sea level)

Training: espalier, 4.600 plants per hectare

Vineyards age: 20 years

Grape variety: Chardonnay

Harvest: first half of August

Production per hectare: 9 tons

Charmat Method: soft pressing of the grapes and primary fermentation in stainless steel. Then, there is a second fermentation into autoclave for about 3/4 months

Colour: bright yellow with green reflections, fine and persistent perlage

Bouquet: fine and delicately scents with floral and fruity sensations

Taste: dry, fresh thanks to the effervescence and acidity

Serving temperature: 6-8°C

Alcohol content: 11,5% vol

Pairings: perfect as an aperitif, excellent to make toasts. The perfect match is with seafood and fish dishes.

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