

cantine
SANPANCRAZIO

Il Cavaliere Dolce

~ 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: blend aromatic grapes

Harvest: second 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: straw yellow with golden notes.

Fine and persistent perlage

Bouquet: intense and delicately scents with floral and fruity sensations

Taste: sweet, persistent and aromatic flavour

Serving temperature: 6-8°C

Alcohol content: 10,5% vol

Pairings: perfect as an aperitif or a dessert

COOPERATIVA PRODUTTORI AGRICOLI s.c.a.
San Pancrazio Salentino (Br) Italia
T. +39 0831 666064 · info@cantinesanpancrazio.it
www.cantinesanpancrazio.it

