

cantine  
SANPANCRAZIO

# Il Cavaliere Rosè

~ Spumante

Salento Indicazione Geografica Protetta



12% vol



75 cl



6-8°C



**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:** 100% Negroamaro

**Harvest:** early September

**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 pink, fine and elegant perlage

**Bouquet:** fine and floral aroma, boasting notes of wild strawberry and raspberry

**Taste:** dry with excellent acidity

**Serving temperature:** 6-8°C

**Alcohol content:** 12% vol

**Pairings:** excellent with aperitif and starters.

It goes well with seafood and fish dishes.

COOPERATIVA PRODUTTORI AGRICOLI s.c.a.

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