

cantine
SANPANCRAZIO

Il Cavaliere

~ Malvasia Rosso Dolce

Salento Indicazione Geografica Protetta



13% vol



75 cl



*
10-18°C

Production area: San Pancrazio Salentino, Puglia

Soil: medium mixture of limestone, clay and silica

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

Training: espalier, 4.100 plants per hectare

Vineyards age: 60 years

Grape variety: 100% Malvasia Nera

Harvest: October from a selection of overripe grapes

Production per hectare: 5 tons

Vinification: after destemming, the crushed grapes a skin maceration of about 6-7 days with several daily pumping over, checking the fermentation temperature within 22 °C

Ageing: stainless steel

Colour: deep red

Bouquet: aromas of ripe red fruits, black cherry jam, dates, dried figs and nuances of cocoa

Taste: sweet and mellow, warm, soft, persistent notes of cooked fruit on the finish

Serving temperature: 10°-18°C

Alcohol content: 13% vol

Pairings: suitable for the end of a meal with desserts and almond paste. Interesting meditation elixir. Try it with spicy and blue cheeses.

COOPERATIVA PRODUTTORI AGRICOLI s.c.a.

San Pancrazio Salentino (Br) Italia

T. +39 0831 666064 · info@cantinesanpancrazio.it

www.cantinesanpancrazio.it

