

METODO CLASSICO

Cavarè

Straw yellow in colour with delicate onion-nuanced highlights, the bubbles are fine and persistent. The bouquet expresses the typicality of traditional method Pinot Noir: aromas of small red berries combined with scents of crusty bread and roast hazelnut are perceptible. The palate is generous and full-bodied but crisp, closing with a long, slightly bitterish finish.

Type: High Quality Traditional Method Sparkling Wine

Grape variety: 100% Pinot nero

Dosage: Extra Brut

Altitude: 260 m above sea level

Soil: loam-silt-clay

Harvest: second ten days of August

Vinification: the grapes are harvested by hand into 20 kg crates and pressed immediately. The free-run juice decants naturally and then ferments at a temperature of 18°C in steel vats, where it rests on its fine lees for three months. The prise de mousse takes place in December, followed by refinement "sur lie" for 12 months, disgorgement and release for sale.



CAVALLERO
AZIENDA AGRICOLA