



MASCHIO DEI CAVALIERI

Sathià

SWEET SPARKLING WINE



There is a sweet and elegant soul in Maschio dei Cavalieri, the soul of Sathià. The glass shines with a fine sparkling wine made from Manzoni Moscato grapes, a variety created by the extraordinary crossing of two varieties rich in personality such as Raboso and Moscato d'Amburgo. The result is a refined sparkling wine with a balanced sugar content, superb with desserts as well as on any occasion for celebration.

Elegance for desserts

The sophisticated "sweet"

Aromatic sparkling

TECHINCAL SHEET

Production method: Charmat

Grapes: Manzoni Moscato

Area of origin: selected vineyards of the most vocated areas of Treviso province

Alcohol content: 7%

Residual sugar: 55g/l

Service temperature: 6-8° C

TASTING NOTES

Colour: intense pink with orange reflections; light and creamy froth; fine and persistence perlage.

Bouquet: sweet floral of peach and orange; intense fruity of yellow peach, passion fruit and strawberry with citrusy notes of pink grapefruit.

On the palate: light and soft; a silky and aromatic sparkling wine with residual sugars well suited for a dessert wine.

SIZE: 75 cl

Pairings

An excellent companion for desserts, especially shortcrust jam pies or berry puddings and custards. It also pairs wonderfully with plumcakes.