

# Technical information

## Cajvo

### Conegliano - Valdobbiadene Prosecco Superiore DOCG Brut Nature on the yeasts - vintage 2020

<b>Wine type</b>	<b>Conegliano-Valdobbiadene Prosecco Superiore DOCG Brut Nature on the yeasts - vintage 2020</b>
<b>Production area</b>	Collalto di Susegana
<b>Soil</b>	Cayley
<b>Grape variety</b>	Glera, Verdiso, Bianchetta, Perera
<b>Training system</b>	Sylvoz
<b>Harvest period</b>	10- 20 September
<b>Maximum yield per ha</b>	13,500 kilos/ha
<b>Vinification</b>	Soft pressing, without the skins
<b>First fermentation</b>	Static settling and temperature-controlled fermentation in steel tanks
<b>Prise de mousse</b>	In bottle, traditional method
<b>Maturation</b>	-
<b>Sparkling winemaking method</b>	Ancestral method

<b>Perlage</b>	Fine and lingering
<b>Mousse</b>	Soft
<b>Bouquet</b>	Notes of wildflowers, apple, ripe pear, citrus fruit, croissant.
<b>Taste</b>	Harmonious and decisive, it reveals mineral notes, sapidity and uncommon elegance.

<b>Alcoholic volume</b>	11%
<b>Residual sugar</b>	0
<b>Pressure</b>	4 atm



**Food pairing:** Ideal as aperitif in any season and excellent throughout the meal. It can accompany young and aged salami and cheeses, spit-cooked meats, cold pasta and pizza.

**Storage:** The bottles should be kept upright in a cool place with constant humidity.

**Serving temperature:** Cooled in an ice-bucket at 6-8 °C

**Available sizes:** 0,75 lt.