



CABERT

CANTINA DI BERTIOLO
DAL 1960

VIOLINO CUVÉE



Fresh, fruity, and elegant, with fine bubbles and balanced acidity—easy to enjoy anytime.

SOIL

Alluvial soils, rich in stones and gravel. Marl-sandstone in the hills, gravelly in the plains, resulting in mineral and well-balanced wines.

VINIFICATION/FERMENTATION

White vinification with soft pressing. First fermentation in the tank, second fermentation in the autoclave with permanence on the lees for 1 month.

TECHNICAL ANALYSIS

Alcohol: 11,00 %vol .
Contains sulphites

SERVING TEMPERATURE

8 - 10° C

DESCRIPTION

Fresh and pleasantly fruity, this sparkling wine offers delicate aromas of citrus and white flowers. Its fine and persistent perlage, combined with balanced acidity, gives it a smooth, easy-drinking character. Elegant and refreshing, it's a versatile wine, ideal for any occasion and perfect for both casual moments and refined pairings.

GASTRONOMIC PAIRING

Violino Cuvée, with its fresh and fruity profile, is perfect not only as an aperitif but also throughout a light meal. It pairs beautifully with seafood starters such as carpaccio, tartare, and shellfish, as well as fresh salads, grilled vegetables, and elegant finger foods. Ideal with delicate pasta or rice dishes like spring risottos or spaghetti with clams. Its fine perlage and refreshing acidity also make it a great match for lightly spiced ethnic cuisines, such as Japanese or Thai dishes, always ensuring balance and harmony on the palate.