



CABERT

CANTINA DI BERTIOLO
DAL 1960



PROSECCO

DOC PROSECCO

Smooth, fresh, and easy-drinking,
with good structure and a fruity, floral finish.



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

The must is fermented separately from the skins by soft pressing. The first fermentation is activated by selected yeasts at controlled temperature in stainless steel tanks. The second fermentation is in autoclave keeping contact with the lees for 1 month.

TECHNICAL ANALYSIS

Alcohol: 11,00 %vol . Contains sulphites

DESCRIPTION

The palate is smooth and well-balanced, with a refreshing acidity that enhances its harmony and liveliness. Light and easy-drinking, yet supported by a good structure, it offers a pleasant persistence on the finish, leaving delicate fruity and floral notes in the aftertaste.

GASTRONOMIC PAIRING

Ideal as an aperitif and at the start of a meal, thanks to its freshness and liveliness. It pairs well with delicate dishes like seafood risottos, light soups, fish carpaccio, and seafood salads. Also great with refined finger foods, vegetarian dishes, and seasonal vegetable recipes.

AWARDS

Some of the awards received:

WINE ENTHUSIAST

- 2025 - **BEST BUY**
- 2023 - PT. **88**

GILBERT & GAILLARD

- 2024 - **GOLD MEDAL**
- 2022 - **GOLD MEDAL**

HKIWC

- 2023 - **BRONZE MEDAL**
- 2021 - **SILVER MEDAL**

FALSTAFF

- 2019 - PT. **91**

RODEO UNCORKED!

- 2022 - **BRONZE MEDAL**
- 2021 - **SILVER MEDAL**