



CABERT

CANTINA DI BERTIOLO
DAL 1960

PROSECCO VIOLINO

DOC PROSECCO



Light, fresh, and gently fizzy, with citrus,
floral notes, and smooth drinkability.

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 fermenta-
tion 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

Light and refreshing, with subtle fruity notes
and delicate hints of citrus and white flowers.
Well-balanced on the palate, it has a gentle
effervescence that makes it smooth and easy
to drink.

GASTRONOMIC PAIRING

Perfect as an aperitif, it pairs wonderfully with light
starters, fresh salads, and delicate seafood dishes
such as shrimp cocktail or steamed mussels.
Excellent with vegetable tempura, sushi, and mild
cheeses like mozzarella or burrata. Its freshness also
complements prosciutto crudo and lightly spiced
white meats.