



MASCHIO DEI CAVALIERI



“OUR HEART MAKES THE DIFFERENCE”



What is Prosecco?

Prosecco is a type of sparkling wine that originates from the Veneto and Friuli Venezia Giulia regions in Northeastern Italy. It is made predominantly from the Glera grape variety, formerly known as Prosecco, but other grape varieties like Pinot Noir and Chardonnay are sometimes allowed in small proportions.

Prosecco is known for its effervescence, light and refreshing character, and fruity flavors. It undergoes the Charmat method (also called the tank method), where the secondary fermentation, responsible for creating the bubbles, occurs in large stainless steel tanks. This method allows the wine to retain its freshness and fruitiness, making it an easy-drinking and approachable sparkling wine.

Prosecco is available in different styles, including:

1. Prosecco Spumante: The most common style, it is fully sparkling with a significant amount of bubbles.
2. Prosecco Frizzante: A lightly sparkling style with fewer bubbles compared to Prosecco Spumante.
3. Prosecco Tranquillo: This is still (non-sparkling) Prosecco, which is much less common and not widely exported.

Prosecco can be enjoyed on its own as an aperitif or paired with various dishes due to its versatility. It has gained popularity as a celebratory drink and is commonly used in cocktails like the Bellini and the Aperol Spritz. Prosecco's accessibility and affordability have contributed to its widespread popularity both in Italy and around the world.



About Maschio

As a leading Italian Prosecco brand, Maschio is dedicated to bringing premium-quality DOC (Denominazione di Origine Controllata) Prosecco to consumers in the United States. The DOC designation ensures that the Prosecco meets specific quality and production standards set by Italian regulations.

Maschio Prosecco aims to provide a delightful experience to wine enthusiasts, whether they enjoy their wine at home on the dinner table, on rooftops with friends, or during picnics and various gatherings. Prosecco's light, refreshing, and bubbly character makes it an excellent choice for a wide range of occasions and celebrations.

As with any wine brand, Maschio Prosecco likely offers a selection of products, including different styles of Prosecco, such as Spumante (fully sparkling) and Frizzante (lightly sparkling). Each style may have its own unique flavor profile, which pairs well with various cuisines and occasions.





MASCHIO DEI CAVALIERI

PROSECCO

is one of the most famous Italian semi-sparkling and sparkling wines, and is increasingly appreciated worldwide. Its name is solidly rooted in the territory comprised between the Venetian provinces of Padua, Belluno, Treviso, Vicenza and Venice and the region of Friuli.



"Our Heart makes the difference"

Innovation is the "heart" of the quality of Maschio dei Cavalieri wines. A pursuit for excellence conducted with constancy, passion and extensive know-how applied to every phase of the winemaking process, from the vineyard to the bottling. An intense work to achieve our unique and incomparable Prosecco and sparkling wines.





MASCHIO DEI CAVALIERI

Prosecco DOC Treviso Extra Dry

ORIGIN

Selected Treviso vineyards

GRAPE VARIETY

85% Glera, 15% complementary grape varieties allowed by the regulations

TASTING NOTES

Colour : light straw yellow, very fine perlage and lively mousse

Perfume : distinct candied fruits

Taste : persistent, aromatic but gentle, thanks to a natural residual sugar

ANALYTICAL DATA

Alcohol : 11% vol

Sugars : 13 g/l

FOOD PAIRINGS

Prosecco DOC Treviso Extra Dry is ideal with fish, fresh fruits and pastries.

SERVING TEMPERATURE

6-8°C



Decanter World Wine Awards
2020 - Bronze
2021 - Bronze



The International Wine & Spirit Competition
2020 - Bronze
2021 - 90 points





MASCHIO DEI CAVALIERI

ORIGIN

Wine-dedicated zones of the Treviso province

GRAPE VARIETY

85% Glera, 15% complementary grape varieties allowed by the regulations

TASTING NOTES

Colour : straw yellow with green reflections
Perfume : intense and fragrant with hints of candied cedar and acacia blossoms
Taste : elegant, velvety and fruity

ANALYTICAL DATA

Alcohol : 10.5% vol
Sugars : 12 g/l

FOOD PAIRINGS

Prosecco Spago DOC Treviso is excellent as an aperitif and an ideal match for refined fish and shellfish dishes and fresh fruits.

SERVING TEMPERATURE

6-8°C

Prosecco Spago DOC
Treviso Frizzante BVS





MASCHIO DEI CAVALIERI



8002550505457

Prosecco DOC
Treviso Extra Dry
200ml



8002550505440

Prosecco Spago DOC
Treviso Frizzante
200ml





MASCHIO DEI CAVALIERI

ORIGIN

Italy, Veneto

GRAPE VARIETY

85% Glera 15% Vines admitted in the specification

TASTING NOTES

Colour : pale straw yellow, very fine perlage and lively foam

Perfume : pronounced of candied fruit

Taste : clean, aromatic but gentle thanks to a natural residual sugar

ANALYTICAL DATA

Alcohol : 11% vol

Sugars : 13 g/l

FOOD PAIRINGS

Prosecco DOC Treviso Magnum is ideal with fish, fresh fruits and pastries.

SERVING TEMPERATURE

6-8°C



8002550506232

Prosecco DOC Treviso Magnum 1.5L





MASCHIO DEI CAVALIERI

Valdobbiadene DOCG Prosecco Superiore Extra Dry



. Millesimato .
The Drinks Business Global Masters
Master of Prosecco 2019 - Silver
Master of Prosecco 2021 - Silver

ORIGIN

Most suitable areas of the Valdobbiadene Prosecco D.O.C.G. zone

GRAPE VARIETY

85% Glera, 15% complementary grape varieties allowed by the regulations

TASTING NOTES

Colour : straw yellow with greenish reflections

Perfume : intense and fragrant with hints of candied citron and acacia flowers

Taste : elegant, mellow and fruity

ANALYTICAL DATA

Alcohol : 11% vol

Sugars : 15 g/l

FOOD PAIRINGS

Valdobbiadene DOCG Prosecco Superiore is excellent as an aperitif and ideal with refined fish and shellfish, as well as fresh fruits.

SERVING TEMPERATURE

6-8°C



8002550502326



MASCHIO DEI CAVALIERI



SPARKLING WINE



Maschio dei Cavalieri offers a wide range of sparkling wines – brut, sweet and extra dry – that exalt the characteristics of the autochthonous vines and bring the taste of the Venetian territory to the chalices of the whole world.





MASCHIO DEI CAVALIERI

Prosecco DOC Rosé Extra Dry

. Millesimato .
The International Wine & Spirit Competition
2021 - Bronze



ORIGIN

selected vineyards of the most vicated areas of
Treviso province

GRAPE VARIETY

Glera and Pinot Noir as per the regulations

TASTING NOTES

Colour : pale pink with elegant copper hues; white
and creamy froth; rich and elegant perlage.

Perfume : opening delicate floral hints of acacia,
coming from the Glera variety, give room to violet
and raspberry notes released by Pinot Noir

Taste : full and harmonious; bold in tasting,
beautifully balanced between the freshness of Glera
and the body of Pinot Noir. Pleasant on the finish.

ANALYTICAL DATA

Alcohol : 11% vol
Sugars : 12g/l

FOOD PAIRINGS

Excellent as an aperitif, this sparkling wine is greatly
appreciated also with main courses. The rosé
typology and its wine making make it versatile and
intriguing in the most diverse combinations from
seafood and meat dishes to delicate risottos.

SERVING TEMPERATURE

6-8°C





MASCHIO DEI CAVALIERI



The International Wine & Spirit
Competition 2020 - Bronze

Rosé Spumante Extra Dry

ORIGIN

Selected vineyards with the most suitable Veneto
viticulture areas

GRAPE VARIETY

Red berry grapes (Bianca, Raboso)

TASTING NOTES

Colour : antique pink, fine and persistent perlage

Perfume : intense with hints of yeasts, bouquet range
of roses and violets

Taste : fresh and full bodied with notes of strawberry
and raspberry

ANALYTICAL DATA

Alcohol : 11.5% vol

Sugars : 14 g/l

FOOD PAIRINGS

Rosé Extra Dry Sparkling Wine is ideal as an aperitif,
excellent with light appetizers, risottos and white
meats; It is also delicious with fruit and cream
desserts.

SERVING TEMPERATURE

6-8°C



WATER & WINEMAKING

Water plays a crucial role in the winemaking process.

Here's an overview of how water is used in various stages of winemaking:

1. **Irrigation:** In vineyards, water is often used for irrigation to provide the necessary moisture to the grapevines. Adequate water supply helps the vines grow healthy and ensures optimal grape development.

2. **Harvesting:** Water is used for cleaning and sanitizing the equipment, containers, and facilities used during grape harvesting to maintain hygiene and prevent contamination.

3. **Crushing and Pressing:** During grape processing, water may be used in some wineries to aid in crushing or pressing the grapes. However, some wineries may opt for "dry" processing to avoid diluting the juice with water.

4. **Fermentation:** Water is not directly added during fermentation, but it is essential for maintaining the winery's hygiene and sanitation to prevent the growth of unwanted microorganisms that could spoil the wine.

5. **Cleaning and Sanitization:** Wineries use a significant amount of water for cleaning tanks, barrels, equipment, and facilities throughout the winemaking process. Proper cleaning and sanitation are critical to producing high-quality wine.

6. **Cooling Systems:** Wineries utilize water for cooling various equipment during the wine-making process, including fermentation tanks and storage facilities.

6. **Wastewater Management:** Wineries must manage wastewater generated during the winemaking process, ensuring it meets environmental regulations and does not contaminate local water sources.

Given the water-intensive nature of winemaking, many wineries are adopting sustainable practices to minimize water consumption and waste. Implementing water recycling systems, water-efficient equipment, and responsible water management techniques are becoming more common in the wine industry to reduce their environmental impact and conserve this valuable resource.

2,641,721 Gallons

Water saved through internal recycling in 2021

Looking Forward

One sustainable winery is good, but 11,600 sustainable vine growers is even better.

We are working with the Prosecco Consortium to help the vine growers of the appellation update their practices to qualify for a National Quality System of Integrated Production (SQNPI) cert. We hope of having all vine growers in the region certified as sustainable in the future.