



IL CAVALIERE
I.G.T. TOSCANA
ORGANIC

ORIGIN:



Doganella is a stunning 24 hectares estate completely dedicated to the organic cultivation of grapes in full respect of the environment and nature. Doganella is located in the heart of Maremma Toscana.



GRAPES:

Vermentino and Chardonnay



ALCOHOL:

12,5% alc.



MATURATION:

6 months in Slavonian oak casks



TASTING NOTES

On the nose it is intense with hints of white fruits, citrus and light mineral tones. Dry and lively. On the palate it is smooth with a clean, crispy finish. Very well balanced, with a marked minerality and basic savoury. A very refreshing and easy drinking wine.



RECOMMENDED WITH:

Appetizer, light first courses and fish



SERVICE TEMPERATURE:

10-12° C.



BOTTLE:

750 ml