

VINO SPUMANTE DI QUALITA' EXTRA BRUT

Cuvée:

It is produced with grape varieties suitable for making sparkling wines with long processing periods. Therefore particular attention is paid to their degree of ripeness and general health.

Tasting notes:

It has a pale straw-yellow color with a persistent and fine perlage. The taste is elegant, creamy, pleasantly fresh and tangy. The nose comes through very clean with delicate notes of exotic fruit, apples and hints of cherries and redcurrants, all enriched with the bouquet of crusty bread from resting on the yeasts during second fermentation.

Sparkling wine production technique:

The method used is called the Martinotti or Italian method, where second fermentation is carried out at a low temperature (12-15°C). Then the wine rests on the fine lees for at least 30 days, with a processing and maturation period of over six months. At bottling, the residual sugar is less than 6g/l.

Serving temperature:

Serve at 8°/10°C.

Food pairings:

Perfect for celebrations, but also ideal for drinking during a meal. It is particularly good with risotto made with balsamic vinegar or cheese.



PRODUCT							
CODE	FULL PRODUCT NAME	ALC./VOL%	BOT. SIZE	BOTTLE HEIGHT (cm)	BOT. DIAMETER (cm)	WEIGHT (kg)	BAR CODE
1400AFC06	VINO SPUMANTE DI QUALITA' EXTRA BRUT CL 75	12,5% vol	75 cl	32	9,60	14	8051166520118
CARTON (BOTTLE LAY DOWN VERSION)				PALLET 80X120			
N. OF BOTTLES	BAR CODE	CASE SIZE (HxLxP) cm	WEIGHT (kg)	CONFIGURATION		HEIGHT (cm)	
6	8051166520262	34x30.5x20.5		5 LAYERS OF 16 CASES		183	