

VINO SPUMANTE EXTRA DRY MILLESIMATO

Cuvée:

It is made with grapes harvested in the year indicated on the label. The skins of healthy grapes are kept intact, in order to best preserve the primary aromatic characteristics and acidity of the grape varieties used.

Tasting notes:

It has a pale straw-yellow color with a persistent and fine perlage. The taste is creamy, pleasantly acidulous and tangy, with a balanced sweet note. The elegant nose comes through slightly aromatic, due to the grape variety. The aroma is dominated by a delicate hint of Moscato accompanied by white fruit, apple and peach, enhanced by a residual sugar which accentuates the natural aroma and softness of the sparkling wine.

Sparkling wine production technique:

In the Martinotti or Italian method, the second fermentation is carried out at a low temperature (12-18°C). The wine does not rest on the lees and the 30-day processing period is followed by brief bottle maturation. Residual sugar ranges from 12 and 17 g/l.

Serving temperature:

Serve at 8°/10°C.

Food pairings:

Perfect for celebrations and recreation. It also goes well with cakes and biscuits, jam tarts and fresh fruit.



PRODUCT							
CODE	FULL PRODUCT NAME	ALC./VOL%	BOT. SIZE	BOTTLE HEIGHT _(cm)	BOT. DIAMETER _(cm)	WEIGHT _(kg)	BAR CODE
	VINO SPUMANTE EXTRA DRY MILLESIMATO CL 75	12% vol	75 cl	32	9.60	14	8051166520125
CARTON (BOTTLE LAY DOWN VERSION)				PALLET 80X120			
N. OF BOTTLES	BAR CODE	CASE SIZE (HxLxP) cm	WEIGHT _(kg)	CONFIGURATION		HEIGHT _(cm)	
6	8051166520279	34x30.5x20.5		5 LAYERS OF 16 CASES		183	