

SPARKLING WINE

VINO SPUMANTE

EXTRA DRY MILLESIMATO



Cuvée:

Produced with native grape varieties of the Campania region suitable for making sparkling wines, harvested in the year indicated on the label. Particular attention is focused on the degree of ripeness and state of the grapes (intact skins) in order best retain the varietal aromas, flavors and acidity of the grapes.

Tasting notes:

Pale straw-yellow in color with a fine persistent *perlage*. On the nose, it is slightly aromatic due to the grape variety, dominated by a delicate hint of Golden Delicious apple and overtones of white flowers, enhanced by a residual sugar which accentuates the natural aromas and softness of the sparkling wine. On the palate, it is creamy, pleasantly acidulous and tangy, with a balanced sweet note.

Sparkling wine production technique:

The Martinotti method (Charmat method), where second fermentation is carried out at a low temperature (12-15°C) without the wine resting on the fine lees and a processing period of at least 30 days, followed by a brief maturing period in the bottle. Residual sugar, 12-17 g/l.

Food pairings:

Perfect for celebrations. Ideal with desserts, jam tarts and fresh fruit.

Serving temperature:

Serve at 8°/10°C.

PRODUCT							
CODE	FULL PRODUCT NAME	ALC./VOL%	BOT. SIZE	BOTTLE HEIGHT (cm)	BOT. DIAMETER (cm)	WEIGHT (kg)	BAR CODE
01BBIA2HNO075	VINO SPUMANTE EXTRA DRY MILLESIMATO CL 75	12% vol	75 cl	32	9.60	1,4	8051166520125
CARTON (VERTICAL BOTTLE 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	