

CUVÉE ROYAL - VINO SPUMANTE



GRAPE VARIETIES

Blend of white grapes.

WINEMAKING

Once the grapes reach the winery, they undergo an immediate soft pressing. After this process the wine, which is extremely fragrant and appealing, complete the fermentation, together with selected yeasts, in autoclave.

TASTING NOTES

Light straw yellow colour.
Fine and persistent perlage. On the nose, scents of white flowers and golden apple. Fresh and fragrant.

FOOD PAIRING

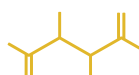
Excellent as an aperitif and for the preparation of cocktails. Recommended use of ice bucket.



SERVING TEMPERATURE
4-6 °C



ALCOHOL
11%



ACIDITY
6,3 gr/L.



RESIDUAL SUGAR
14 gr/L.



BOTTLE

Type of Closure	Champagne Cork
Lenght:	89,2 mm
Height:	278 mm
Tare:	595 gr
Volume:	750 ml
Gross Weight:	1369 gr
EAN Code:	8003501314538



CARTON

Lenght:	31 cm
Width:	19 cm
Height:	28 cm
Tare:	286,75 gr
Volume:	8500,75 gr
EAN Code:	80035030159004



PALLET LAYOUT

Size:	80X120 cm
Type:	Epal
Cartons per layer:	80
Number of layers:	16
Cartons per pallet:	5
Bottles per pallet:	480
Gross Weight:	700 kg