

SPUMANTE PROSECCO DOP MILLESIMATO



GRAPE VARIETIES

Glera.

PRODUCTION AREA

Doc Prosecco area – Veneto/Friuli.

WINEMAKING

The grapes are gently pressed during the first decade of September, then the must undergoes the first white fermentation in steel tanks and the sparkling process according to the Charmat method.

The second fermentation in autoclave lasts about 40 days.

TASTING NOTES

Light straw yellow color.

Fine and slightly fruity aroma, with hints of white flowers and yellow fruit. Fine and persistent perlage.

FOOD PAIRING

Perfect with appetizers, fish dishes and shellfish.

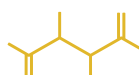
Excellent for the whole meal and as aperitif.



SERVING TEMPERATURE
4-6 °C



ALCOHOL
11%



ACIDITY
5,8 gr/L.

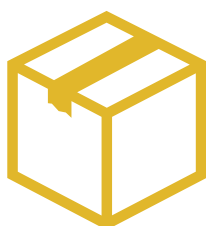


RESIDUAL SUGAR
13 gr/L.



BOTTLE

Type of Closure	Champagne Cork
Length:	91,3 mm
Height:	280 mm
Tare:	750 gr
Volume:	750 ml
Gross Weight:	1512 gr
EAN Code:	8003503017287



CARTON

Length:	31 cm
Width:	19,20 cm
Height:	29 cm
Tare:	299 gr
Volume:	9371 gr
EAN Code:	28003503017281



PALLET LAYOUT

Size:	80X120 cm
Type:	Fumigated
Cartons per layer:	80
Number of layers:	16
Cartons per pallet:	5
Bottles per pallet:	480
Gross Weight:	770 Kg