

**ROSÉ ROYAL - VINO SPUMANTE**



**GRAPE VARIETIES**

Pinot Nero.

**WINEMAKING**

Montresor Long Charmat Method. Once the grapes reach the winery, they undergo an immediate soft pressing. After this process the wine, which is extremely fragrant and appealing, is refermented, together with selected yeasts, in autoclave until its complete maturation.

**TASTING NOTES**

Delicate pink colour.

Fine and persistent perlage. On the nose, hints of small red fruits. Harmonious and balanced on the palate with a delicate finish of bread crust.

**FOOD PAIRING**

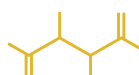
Excellent as an aperitif, it can be enjoyed along the whole meal, especially with appetizers and fish, and to celebrate the happiest moments in life.



SERVING TEMPERATURE  
4-6 °C



ALCOHOL  
12%



ACIDITY  
6,2 gr/L.



RESIDUAL SUGAR  
12 gr/L.



**BOTTLE**

|                 |                |
|-----------------|----------------|
| Type of Closure | Champagne Cork |
| Length:         | 89,2 mm        |
| Height:         | 278 mm         |
| Tare:           | 595 gr         |
| Volume:         | 750 ml         |
| Gross Weight:   | 1369 gr        |
| EAN Code:       | 8003503013296  |



**CARTON**

|           |                |
|-----------|----------------|
| Length:   | 31 cm          |
| Width:    | 19 cm          |
| Height:   | 28 cm          |
| Tare:     | 286,75 gr      |
| Volume:   | 8500,75 gr     |
| EAN Code: | 80035030144390 |



**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    |