

MARANELLO WINES

Viale Virgilio 58/C 41123 Modena -ITALY tel. +39.059.7134309 e-mail: export@maranellowines.it www.maranello.wine

Gran Cuvée Red

TYPE OF WINE: Still Wine

DENOMINATION: Without IGT/DOC

BRAND: Cantina del Duca

PRODUCTION AREA: Italian wine-growing areas.

WINEMAKING PROCESS: Pressing and maceration of the grapes to extract color and soft tannins. Fermentation in temperature-controlled stainless-steel tanks with frequent pump-overs and racking."

GRAPE VARIETES: Blend of Italian red grapes. ALCOHOL CONTENT: 11% Vol - DOSAGE: Dry

COLOR: Vivid red.

BOUQUET: Vinous and delicate on the nose, with red-fruit nuances.

TASTE: Persistent, balanced and light.

FOOD PAIRING: Wine for the whole meal, excellent with simple dishes of red meat, roasts, cured meats and soft or medium-aged cheeses.

SERVING TEMPERATURE: 16-18 °C

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Bottle:	Bordolese Standard
Cork:	Natural Straight Cork
Inside case:	6 bottles x 0.75 Lt
Bottles @ Pallet	600
Cases @ Pallet:	100 - 4 layers of 25 cases
Dimension Pallet	80x120x134
Weight Bottle	Kg 742
EAN Bottiglia:	8001335030023
EAN Cassa:	48001335030021
SKU:	VNXX11

