

Gran Cuvée White

TYPE OF WINE: Still Wine

DENOMINATION: Without IGT/DOC

BRAND: Cantina del Duca

PRODUCTION AREA: Italian wine-growing areas.

WINEMAKING PROCESS: Brief maceration, gentle pressing, and fermentation in temperature-controlled stainless-steel tanks to preserve the grapes' natural aromas and obtain a base wine rich in acidity, fragrance, and soft tannins.

GRAPE VARIETES: Blend of Italian white grapes.

ALCOHOL CONTENT: 11% Vol - **DOSAGE:** Dry

COLOR: Straw-yellow with greenish highlights.

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

TASTE: Balanced and light, leaving a pleasant sense of cleanliness and freshness.

FOOD PAIRING: Wine for the whole meal, excellent with dishes based on white meats, fish and mild or medium-aged cheeses.

SERVING TEMPERATURE: 8-10 °C



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:	8001335030016
EAN Cassa:	48001335030014
SKU:	VNXX13

