

## Sparkling BRUT

**TYPE OF WINE:** Sparkling Wine

**DENOMINATION:** Without IGT/DOC

**BRAND:** Maranello

**PRODUCTION AREA:** Grapes from the regions of Veneto and Emilia Romagna.

**WINEMAKING PROCESS:** Pressing and separation of the must from the skins within 48 hours. Second fermentation in pressurized stainless-steel tanks (Charmat Method). The entire process takes place at controlled temperatures, always below 18–19°C, to preserve and enhance the aromas and fragrances of the selected grapes.”

**GRAPE VARIETES:** White grapes suitable for spumantizzazione, in particular Trebbiano and Garganega

**ALCOHOL CONTENT:** 11.5% Vol - **DOSAGE:** Brut

**COLOR:** Brilliant straw-yellow. Fine and persistent perlage.

**BOUQUET:** Intense and delicate aromas of acacia blossom, white fruit and apple.

**TASTE:** Characterised by intense and delicate aromas of acacia blossom, white fruit and apple, with continuously evolving notes that remain well-balanced.

**FOOD PAIRING:** Perfect as an aperitif; ideal with delicate first courses, fish, white meats and cheeses, and also with spicy dishes thanks to its good acidity and freshness.

**SERVING TEMPERATURE:** 6–8 °C



<b>Bottle:</b>	Emiliana
<b>Cork:</b>	Mushroom Cork
<b>Inside case:</b>	6 bottles x 0.75 Lt
<b>Bottles @ Pallet</b>	630
<b>Cases @ Pallet:</b>	105 - 5 layers of 21 cases
<b>Dimension Pallet</b>	80x120x174
<b>Weight Bottle</b>	Kg 809.5
<b>EAN Bottiglia:</b>	8001335090461
<b>EAN Cassa:</b>	48001335090469
<b>SKU:</b>	VSXX13

