

Sparkling DEMI-SEC

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: 10.5% Vol - **DOSAGE:** Demi Sec

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

BOUQUET: Intense and delicate aromas of ripe apples and wildflowers, always well-balanced.

TASTE: Characterised by intense and delicate aromas of ripe apples and wildflowers, always well-balanced.

FOOD PAIRING: Perfect as an aperitif; ideal with delicate first courses, fish, white meats and cheeses. Also excellent with fruit and desserts.

SERVING TEMPERATURE: 6–8 °C



Bottle:	Emiliana
Cork:	Mushroom Cork
Inside case:	6 bottles x 0.75 Lt
Bottles @ Pallet	630
Cases @ Pallet:	105 - 5 layers of 21 cases
Dimension Pallet	80x120x174
Weight Bottle	Kg 809.5
EAN Bottiglia:	8001335090478
EAN Cassa:	48001335090476
SKU:	VSXX23

