

## Sparkling SWEET

**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% Vol - **DOSAGE:** Sweet

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

**BOUQUET:** Persistent, pleasantly sweet and balanced, with good acidity and notes of almond and white fruits.

**TASTE:** Characterised by intense and delicate aromas of sweet fruit, with constantly evolving notes that remain well-balanced.

**FOOD PAIRING:** Ideal with desserts, dry pastries and as an aperitif in general.

**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>	8001335090485
<b>EAN Cassa:</b>	48001335090483
<b>SKU:</b>	VSXX33

