

MILLESIMATO Sparkling Rosé

TYPE OF WINE: Sparkling Wine

DENOMINATION: I.G.T.

BRAND: Maranello

PRODUCTION AREA: Grapes from the Veneto region.

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: Red grapes suited to spumantizzazione, from a single vintage, in particular Merlot and Raboso

ALCOHOL CONTENT: 11.5% Vol - **DOSAGE:** Extra Dry

COLOR: Brilliant rosé. Fine and persistent perlage.

BOUQUET: Intense and delicate aromas of ripe fruit.

TASTE: Persistent, with notes of red fruits and slightly sweet sensations.

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

SERVING TEMPERATURE: 6-8 °C

Bottle:	Flute
Cork:	Mushroom Cork
Inside case:	6 bottles x 0.75 Lt
Bottles @ Pallet	480
Cases @ Pallet:	80 - 5 layers of 16 cases
Dimension Pallet	80x120x176_5'
Weight Bottle	Kg 714
EAN Bottiglia:	8001335090614
EAN Cassa:	48001335090612
SKU:	VSXX42

