

MILLESIMATO Sparkling Rosé Exagone

TYPE OF WINE: Sparkling Wine

DENOMINATION: I.G.T.

BRAND: Maranello

PRODUCTION AREA: Grapes coming in particular from the North Italy and Central Italy

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: Italian red grapes suitable for the production of sparkling wine, of a single vintage

ALCOHOL CONTENT: 11% 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: 4–6 °C

Bottle:	Exagone
Cork:	Mushroom Cork
Inside case:	6 bottles x 0.75 Lt
Bottles @ Pallet	480
Cases @ Pallet:	80 - 5 layers of 16 cases
Dimension Pallet	80x120x172
Weight Bottle	Kg 748
EAN Bottiglia:	8003295015027
EAN Cassa:	
SKU:	VSXX42Y1

