

## MILLESIMATO Sparkling

**TYPE OF WINE:** Sparkling Wine

**DENOMINATION:** I.G.T.

**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:** Extra Dry

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

**BOUQUET:** Pleasantly intense, fruity and floral, with apple aromas.

**TASTE:** Good intensity, fruity and floral, with apple nuances.

**FOOD PAIRING:** Excellent as an aperitif or with starters, fish dishes and delicate foods.

**SERVING TEMPERATURE:** 6–8 °C

<b>Bottle:</b>	Flute
<b>Cork:</b>	Mushroom Cork
<b>Inside case:</b>	6 bottles x 0.75 Lt
<b>Bottles @ Pallet</b>	480
<b>Cases @ Pallet:</b>	80 - 5 layers of 16 cases
<b>Dimension Pallet</b>	80x120x176_5'
<b>Weight Bottle</b>	Kg 714
<b>EAN Bottiglia:</b>	8001335090607
<b>EAN Cassa:</b>	48001335090605
<b>SKU:</b>	VSXX43

