

MILLESIMATO Sparkling Exagone

TYPE OF WINE: Sparkling Wine

DENOMINATION: I.G.T.

BRAND: Maranello

PRODUCTION AREA: Grapes coming in particular from North 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: White grapes suitable for the production of sparkling wine, of a single vintage

ALCOHOL CONTENT: 11% 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: 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:	8003295015614
EAN Cassa:	
SKU:	VSXX43Y1

