

PROSECCO Sparkling

TYPE OF WINE: Sparkling Wine

DENOMINATION: D.O.C.

BRAND: Maranello

PRODUCTION AREA: Grapes from the DOC Prosecco area within the Triveneto (Friuli - Veneto - Trentino).

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: Glera min. 85% and other permitted varieties

ALCOHOL CONTENT: 11% Vol - **DOSAGE:** Extra Dry

COLOR: Straw-yellow with lively greenish highlights, brilliant. Fine and persistent perlage.

BOUQUET: Fresh, fruity and balanced, with good acidity.

TASTE: Well-balanced, delicate, with a pleasant aftertaste.

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

SERVING TEMPERATURE: 6-8 °C

Bottle:	Collina
Cork:	Mushroom Cork
Inside case:	6 bottles x 0.75 Lt
Bottles @ Pallet	576
Cases @ Pallet:	96 - 6 layers of 16 cases
Dimension Pallet	80x120x206
Weight Bottle	Kg 838
EAN Bottiglia:	8001335090447
EAN Cassa:	48001335043106
SKU:	VSXX63

