

PROSECCO Sparkling Exagone

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: 11.5% 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: 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:	8003295015621
EAN Cassa:	
SKU:	VSXX63Y5

