

Sparkling SWEET GOLD

TYPE OF WINE: Sparkling Wine

DENOMINATION: Without IGT/DOC

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: 10% Vol - **DOSAGE:** Sweet

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

BOUQUET: Persistent, pleasantly sweet and balanced, with good acidity and notes of almond and white fruits.

TASTE: Characterised by intense and delicate aromas of sweet fruit, with constantly evolving notes that remain well-balanced.

FOOD PAIRING: Ideal with desserts, dry pastries and as an aperitif in general.

SERVING TEMPERATURE: 6–8 °C

Bottle:	Collina
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 702
EAN Bottiglia:	8001335090492
EAN Cassa:	48001335090490
SKU:	VSXX73

