

mini Prosecco

product of Italy

MINI PROSECCO SEMI-SPARKLING

Denominazione di Origine Controllata

Production area: Treviso Hills

Varietal: Prosecco DOC 100%

Ground composition: Plot very light and rich texture.

Vineyard, farming method and principal cultivation: vineyards in rows, treatments only when necessary to intervene it is absolutely necessary during maturation.

Harvest: Manual in mid-September.

Winemaking: After natural fermentation, you autoclave the froth, prolonged for at least 4 weeks.

Storage: 6°

Service: 8° /10°

Sensorial notes

Colour: Falls in the glass brightly dancing, perlage discreet and persistent. Pleasant straw color.

Fragrance: Scent of apricot and sweet bread.

Taste: Delicate warm flavors, almond's taste back in the mouth.

Match: Fried pelagic fish.

Additional notes

Bottle model:

Spumantino 200ml 180g with sleeve packaging

Spumantino 187ml 215g with sleeve packaging

Weight: cases of 24 bottles 200ml.

Gross weight 9,456 kg Net weight 4,8 kg cases of 24 bottles 187ml.

Gross weight 9,984 kg Net weight 4,49 kg

Composition E-pal size 80 x 120: 88 cases of 24 bottles (11 cases per layer)

Possibility to put 6 4 pack every case



CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO
CE N. 479/08 Progetto n. 58114 pos. 25