



SEMI-SWEET SPARKLING WHITE

~ semi-sweet sparkling white ~





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Product details :












TYPE	semi-sweet sparkling white
CLASSIFICATION	semi-sweet sparkling white
APPELLATION	Italy
SOIL	calcareous marls and silts
GRAPE VARIETY	30% Malvasia, 70% Trebbiano
TRELLIS SYSTEM	cordone speronato, G.D.C., spalliera, archetto
HARVEST TIME	end of August, beginning of September
VINIFICATION	vinified in white, with maceration at a controlled temperature. The taking of froth, extremely slow, comes from a natural re-fermentation Charmat method
FOAM	fine, persistent with paper white reflections
COLOUR	pale-straw yellow
BOUQUET	nice and floral with elegant white fruit scents
TASTE	semi-sweet, elegant, fruity and pleasantly well balanced by freshness
SERVING TEMPERATURE	8-11 °C
FOOD MATCHES	great versatility, it can be served as an aperitif or it can also pleasantly accompany throughout the meal



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Logistic Data :

 ml		 cm	 kg					 EAN	
			Gross Weight	Net Weight	n. 	 kg	 cm		
750	6		7.800	4.500	120 (5x24)	936.00	165	8008920987731	