



PINOT CHARDONNAY SPUMANTE SCAGLIETTI BOTTLE

~ extra-dry sparkling white ~





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Product details :












TYPE	extra-dry sparkling white
CLASSIFICATION	high quality sparkling wine
APPELLATION	Conegliano and Valdobbiadene hills
SOIL	calcareous marls and silts
GRAPE VARIETY	65% pinot bianco 35% chardonnay
TRELLIS SYSTEM	spalliera, cordone speronato, archetto
HARVEST TIME	end of August, beginning of September
VINIFICATION	vinified in white with soft crushing and fermentation in stainless steel tanks under controlled temperature of average 18 °C and following taking foam by natural fermentation of Charmat method
FOAM	fine and persistent
COLOUR	pale-straw yellow with green hints
BOUQUET	fruity, elegant and persistent
TASTE	fresh, sapid and smooth
SERVING TEMPERATURE	8-10 °C
FOOD MATCHES	great versatility, it can be served as an aperitif or it can also pleasantly accompany throughout the meal, particularly along seafood dishes. Perfect when matching soft cheese



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Logistic Data :

 ml		 cm	 kg					 EAN	
			Gross Weight	Net Weight	n. 	 kg	 cm		
750	6	28x19x32,5h	9.000	4.500	70 (7x10)	720.00	175	8008920117145	