BRAND



Blanc de Blancs

Vino Spumante Brut

PRODOTTO IN ITALIA

COLOR

Straw yellow

TASTE

Sparkling

Brut

ALCOHOL CONTENT

11 %

SUGAR CONTENT 10 - 11 g/l

CONT. NET.

0,751

BOUQUET

Fruity notes

FLAVOUR

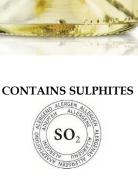
Fresh, intense, and persistent

FOOD PAIRINGS

Perfect as aperitif, particularly indicated with appetizers, cold cuts, and fish courses. Also indicated with desserts.

SERVING TEMPERATURE

4 - 6 °C



BLANC

DE BLANCS vino spumante brut Millesimate

The "Charmat method" is a sparkling winemaking process.

It begins with the creation of a base wine that it's mixed with sugar and yeast and then put in a large stainless steel pressure tank, called autoclave.

CURIOSITY

The yeast and sugar cause a second fermentation in the closed tank, which is held under pressure so the carbon dioxide from the fermentation is forced into the wine.

The production method keeps the fruity and fresh aromas typical of the grapes of origin.

PACKING DETAILS	
BOTT/CASE	6
CASE GROSS WEIGHT	9,2 KG
PALLET TYPE	EPAL
	80x120
CASES/PALLET	80
BOTT/PALLET	480
PALLET GROSS WEIGHT	760 KG