



CASTEL BORGO

### Blanc de Blancs

Vino Spumante Brut

PRODOTTO IN ITALIA

#### BRAND

#### COLOR



Straw yellow

#### TASTE



Sparkling

Brut

#### ALCOHOL CONTENT

11 %

#### SUGAR CONTENT

10 - 11 g/l

#### CONT. NET.

0,75 l

#### 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

#### CURIOSITY

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. 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.



CONTAINS SULPHITES



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