



CASTEL BORGO

Muller Thurgau

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 and floral notes

FLAVOUR

Fresh, intense and persistent

FOOD PAIRINGS

Perfect as aperitif, particularly indicated with appetizers, pasta, rice, and fish courses.

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