





BRAND	
WINE	Spumante Dolce
APPELLATION	NO APPELLATION
REGION	Nord Italia
GRAPES	Trebbiano, Garganega, Moscato
COLOR	 Straw yellow
TASTE	 Sparkling Sweet
ALCOHOL CONTENT	9,5 %
SUGAR CONTENT	70 g/l
CONT. NET.	0,75 l
BOUQUET	Fruity, with notes of apricot and peach
FLAVOUR	Sweet, intense and persistent, very fine and elegant
FOOD PAIRINGS	Dessert sweet sparkling wine, ideal with fruit salads and pastry
SERVING TEMPERATURE	6 - 8 °C



PACKING DETAILS	
BOTT/CASSA	6
PESO LORDO CASSA	7,8 KG
TIPO PALLET	EUR-EPAL 80x120
CASSE/PALLET	105
BOTT/PALLET	630
PESO LORDO PALLET	840 KG

CURIOSITY

Sweet sparkling wine is also a *spumante*, which is always a remarkable success, especially among the female audience. What is the primary use of sweet sparkling wine? There is no doubt: it ought to be consumed with desserts, or at the end of meals. A sweet sparkling wine is able to lighten us after a not too light dinner, but also to delight our palate and our taste buds, leaving us a fragrant and pleasant mouth.