



PROSECCO SPUMANTE DOC ROSE' EXTRA DRY

PRODUCT DATA SHEET

Alcohol content: 11% vol
Sugar: 11 gr./liter
Sulfur anhydride: 32 mg/lt
Total acidity: 6,5 gr./lt.
Pressure: 5 atmospheres

Sparkling wine produced with natural fermentation, (Charmat method), in tank with controlled temperature at about 14 °.

Grapes: Glera and Pinot Nero grapes from the areas authorized by the Prosecco D.O.C.

Light pink color and fine and persistent perlage.

Perfume with light floral and fruity notes.

Fresh delicate flavor, slightly sweet and particularly fruity.

Sparkling wine ideal for an aperitif, but due to its characteristics, it is particularly suitable for fish or shellfish dishes. Serving temperature 4 - 6 ° C.

Store in a cool, dry place away from sources of heat and light.

1 box = nr. 6 bottles

Total box weight: Kg. 8,45

1 pallet = nr. 480 bottles (nr. 80 boxes)

1 pallet = nr. 5 tiers of 16 boxes each.

Total pallet weight: Kg. 750 approximately