



BRUT Millesimato

Grape variety: 51% Ribolla gialla, 49% Chardonnay

Area of origin: Selected areas of north eastern Italy

Actual alcoholic title: 11,5%

Residual sugar: 9 g/l

Description: bright yellow wine with greenish reflections. Bright and persistent perlage, has intense scents of yellow fruits such as golden apple, banana and hints of delicate white flowers such as wisteria and iris. The taste is fresh and soft, balanced and persistent.

Serving suggestions: excellent proposal for an aperitif: excellent and versatile product, to be paired both with seafood tapas and cold cuts and cheeses. Perfect with first and second courses characterized by delicacy and lightness in processing.

Temperature: 6-8°C

Case barcode	Bottle barcode	Volume	Bot. per case	Cases per Euro pallet	Cases per layer	Layers
8010719018649	8010719018632	75 cl	6	80	16	5

