GRAN CUVÉE

VINO SPUMANTE Extra Dry

Grape variety: selection of white grapes

Area of origin: Italy

Actual alcoholic title: 11% vol.

Residual sugar: 15-17 g/l.

Description: some moments represent magical things and they light up the joy. Moments in which the heart and the palate open up to welcome sparkling sensations. With Gran Cuvée you can taste it, you savor the aromas, the scents wrap you in a magical atmosphere, where everything flows to create unique and new emotions.

Pale straw yellow wine with a lively perlage. The aromas are pleasantly fresh with nuances of yellow fruits, peach and apricot. In the mouth, it is clean with a pleasant and harmonious taste.

Food pairings: perfect as an aperitif and with main or second courses with light fish.

Serving temperature: 7-9 °C.

Case ean code	Bottle ean code	
8010719020215	8010719020222	

Capacity	Bott. per case	Cases per euro pallet	
150 cl	6	36	
			г

Cases per layer	Numbers of layers	
9	4	



