




## 8IGNORE GIUSEPPE

<b>Designation :</b>	PROSECCO SPUMANTE
<b>Grape varieties :</b>	100% Glera
<b>Vinification :</b>	Vinification under cold pressure. The thermostatic control in the steel vat is taking place after the Charmat method for 3 months.
<b>Soil :</b>	The production area is rich in minerals and trace elements. The soils are principally alluvial and show a ground texture of clay.
<b>Country origin :</b>	ITALIE
<b>Sensory characteristic :</b>	
 <b>Colour :</b>	Straw-coloured with green hints.
 <b>Nose :</b>	Delicate, semi-dry and fruity.
 <b>Palate :</b>	Fresh, pleasant and well-structured on the palate with a persistent fruity finish.
<b>Recommendations :</b>	To be served as an aperitif during a celebration, an anniversary, a banquet or another festal occasion.
<b>Serving condition in C° :</b>	8-12°C
<b>Alcohol content :</b>	10.5
<b>Cellar potential :</b>	To drink young
<b>Acidity G/L :</b>	0



<b>Product code :</b>	682041
<b>Bottle type :</b>	SPUMANTE 75CL 730GR TR CONTRI
<b>Capacity :</b>	0.75 L
<b>Empty bt weight / size in mm :</b>	0.73 Kg / L 82 x l 82 x h 288
<b>Full bt weight :</b>	1.48 Kg
<b>Case weight / size in mm :</b>	8.98 Kg / L 312 x l 194 x h 288
<b>Cubic Capacity :</b>	0.017 m <sup>3</sup>
<b>Units per Case :</b>	6
<b>Number of layers :</b>	5
<b>Number of cartons per layer :</b>	16
<b>Number of cartons per palett :</b>	80
<b>Palett weight :</b>	718.4 Kg
<b>Bottle Barcode :</b>	8052783850725
<b>Carton Barcode :</b>	8052783853801