

COLLEZIONE SETTESOLI

Spumante Brut

TERRE SICILIANE IGT



VARIETY

100% Vermentino



SOIL

Vermentino prefers medium-textured and clayey soils



HARVEST

End of August



VINIFICATION

The grapes are destemmed and crushed, cooled to 5 °C, subjected to soft pressing and the resulting must ferments in stainless steel tanks at a temperature of 16–18 °C for 15–20 days. The secondary fermentation takes place in a pressure tank for 2–3 months.



TASTING NOTES

With a fresh and lively flavour, it reveals notes of white flowers, green apple and peach.



PAIRINGS

Ideal with tuna tartare, shellfish and oysters. The perfect companion for aperitifs with fresh cheeses.



FORMAT

75 cl



SERVING TEMPERATURE

10–12 °C



ALCOHOL

12,5% vol



SHELF LIFE

3 years



SUITABLE FOR VEGAN CONSUMPTION

BOTTLE

Size: 75 cl

EAN Code: 8000254000216

Dimensions (height * diameter): 310 * 94,4mm

Gross weight: 1472 g

CARTON

EAN Code: 8000254000223

Units per carton: 6

Dimensions (W * D * H): 285 * 190 * 320 mm

Gross weight: 9,1 kg

PALLET

Cartons per layer: 16

Layers per pallet: 5

Cartons per pallet: 80

Pallet weight: 730 kg

Pallet height: 180 cm

Pallet dimensions: 80*120 cm

**INGREDIENTS
AND NUTRITION FACTS**

