



COLLEZIONE SETTESOLI

FRIZZANTE

BIANCO MOSSO

TERRE SICILIANE IGT



GRAPE VARIETIES

White grape varieties grown in Sicily.



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

This white wine from the Collezione Settesoli line is a semi sparkling wine with a fine and long lasting perlage, zesty and juicy citrus notes, and a pleasant floral touch. Fresh, savoury and lively on the palate.



FOOD PAIRING

Ideal on its own as aperitif, it pairs perfectly with delicate risottos, fish carpaccio, and fresh cheeses, but also with fried vegetables or fish.



FORMAT

75 cl



SERVING TEMPERATURE

8–10 °C



ALCOHOL CONTENT

12% vol



SHELF LIFE

3 years



SUITABLE FOR VEGAN CONSUMPTION

BOTTLE

Size: 75 cl

EAN Code: 8000254007574

Dimensions (height * diameter): 296 * 82 mm

Gross weight: 1310 g

CARTON

EAN Code: 8000254007581

Units per carton: 6

Dimensions (W * D * H): 255 * 175 * 310 mm

Gross weight: 8,1 kg

PALLET

Cartons per layer: 21

Layers per pallet: 5

Cartons per pallet: 105

Pallet weight: 870 kg

Pallet height: 175 cm

Pallet dimensions: 80*120 cm

**INGREDIENTS
AND NUTRITION FACTS**

