

# GRAN CUVÉE

VINO SPUMANTE

Extra Dry

69M0E020102624

Grape variety: selection of white grapes

Actual alcoholic title: 11 % vol.

Residual sugar: 13,5 g/l.

Description: wine with a pale straw yellow colour, lively and creamy foam, fine and persistent perlage. The aroma is sweet floral of acacia, delicate fruity of candied fruit. The taste is light, fresh and soft, a pleasant and thirst-quenching taste.

Food pairings: absolute protagonist of the mixed aperitif, in particular in spritz cocktails, preferring those based on bitters and vermouth. Perfect welcome glass paired with the most varied entrée courses, both seafood and land. It also knows how to surprise with baked desserts and fruit-based desserts.

Serving temperature: 7-9 °C.

Case ean code	Bottle ean code
8010719015105	8010719015099

Capacity	Bott. per case	Cases per euro pallet
75 cl	6	80

Cases per layer	Numbers of layers
16	5

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