GRAN CUVÉE

VINO SPUMANTE Brut

69M0B020102624

Grape variety: selection of white grapes

Actual alcholic title: 11 % vol.

Residual sugar: 9 g/l.

Descripition: wine with a pale straw yellow colour, lively and creamy foam, persistent fine perlage. Sweet floral scent of acacia with fruity notes of white peach and pineapple. The taste is light, fresh and soft, pleasant and balanced when tasted.

Food pairings: excellent proposal as an aperitif mixed for cocktails with a stronger and more persistent character than its extra dry version. Versatile in pairing with both savory and sweet preparations. It knows how to exalt itself with gourmet preparations enriched with vegetables, sauces and exotic fruit.

Serving temperature: 4-6 °C.

Case ean code	Bottle ean code	
8010719020574	8010719020567	

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

Cases per layer	Numbers of layers	
16	5	



