



MONTELVINI

Plumage Collection

PROSECCO DOC SPAGO *Frizzante*



Made from carefully selected grapes from the land of Treviso. The Glera vine, named "Pulcinum" by the ancient Romans, has loosely packed, winged bunches of medium sized green to golden yellow grapes with glaucous skin and medium trilobate leaves.

Vinification

Grapes are harvested early to preserve their acidity and aroma. The must is separated from the skins by a gentle pressing, cleaned by static settling and fermented at a controlled temperature with selected yeast that preserves its aroma. After fermentation, the wine is refined in steel tanks up until the sparkling process is started in the autoclave.

Wine

Prosecco Frizzante DOC is an easy and immediate wine. Pale yellow colour, aromatic scent. Fine and delicate bouquet supported by the right flavour and a freshness in the mouth where floral and fruity sensations emerge again. Suitable for any time of the day, it is an excellent aperitif and it matches well with fish starters, risotto and dairy products. This version is also appreciated by those who seek an alternative to still wine.

ALCOOL % VOL	10.50
AC. TOT % AC. TART.	5.50
CONT. G/L ZUCCH.	13.00
SO" MG/L	110
PRESS. ATM.	2.50
CONT.	0,75 L
BTG PER CARTONE	6

Contenitore	Altezza mm.	Larghezza mm.	Profondità mm.	Peso kg.	Contenuto lt.	Codice EAN	Conf. Strato Nr.	Strati Nr.	Confezioni Nr.	Pezzi Nr.
BOTTIGLIA	292	80	80	1,5	0,75	8013651022255	-	-	-	-
IMBALLO (CT.)	303	255	173	8,2	4,5	8013651022248	-	-	-	6
PALLET	1665	1200	800	671	360		16	5	80	480