

AWARDS:

LUCA MARONI

93/99

PROSECCO DOCG SUPERIORE VALDOBBIADENE GRANDE ALBERONE

Growing Region:

Veneto. Wine district: Valdobbiadene.

Alcohol:

11,5%

Grape varieties:

Glera

Winemaking:

The process of the vinification includes destalking and soft pressing with pneumatic presses. Natural racking of the must. Low temperature for natural settling of sediment. Temperature controlled fermentation. Inoculation with selected yeasts. The second fermentation takes place according to the Charmat process.

Characteristics:

Straw yellow with green reflections with a fine and long lasting perlage. Both the bouquet and taste are subtle and refined with delicate hints of honeysuckle and acacia flowers.

Best served with:

This sparkling wine is perfect both as an aperitif and for any occasion.

Serving temperature:

6 – 8° C

Packaging details:	
Bottle:	Embossed Champagne alike bott.
Glass weight:	710 Kg
Case content:	6 bottles
Case gross weight:	Ca 8 Kg
Cases per 100x120 pallet:	80
Bottles per 100X120 pallet:	480
Pallet grossweight:	Ca 550 kg

