



CONTESSAGIULLA

PROSECCO DOC Rosé Millesimato



GRAPE VARIETIES

Glera, Pinot Noir.

PRODUCTION AREA

Hills of eastern side of Veneto region.

WINE MAKING

The fresh grapes undergo through a soft pressing. The must start a fermentation for about 10 to 20 days, depending on the vintage, followed by the decantation phase and a second fermentation at a controlled temperature with the addition of sugar and yeasts.

COLOR

Light pink.

SENSORY EVALUATION

Delicate aroma with pleasant fruity notes. In the mouth is fresh and sapid.

FOOD SUGGESTIONS

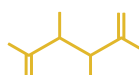
Excellent aperitif. Ideal with fish dishes.



SERVING TEMPERATURE
4-6 °C



ALCOHOL
11%



ACIDITY
6,5 gr/L.



RESIDUAL SUGAR
14 gr/L.



C.G.M. Spa

Via Cà di Cozzi 16, 37124 Verona

P.IVA: 02604980397

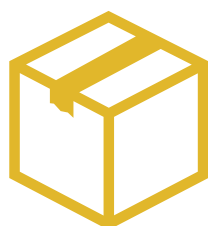
Tel: +39 045 913399 - fax: +39 045 8342456

info@vinimontresor.it



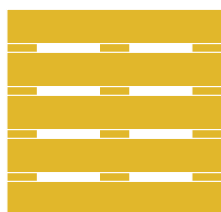
BOTTLE

Type of Closure	Champagne cork
Length:	92 mm
Height:	287 mm
Tare:	600 gr
Volume:	750 ml
Gross Weight:	1350 gr
EAN Code:	8003503018444



CARTON

Length:	27,7 cm
Width:	19 cm
Height:	32,5 cm
Tare:	254 gr
Volume:	9000 gr
EAN Code:	80035030184440



PALLET LAY OUT

Size:	80X120
Type:	Epal/ Fumigated
Cartons per layer:	16
Number of layers:	5
Cartons per pallet:	80
Bottles per pallet:	480
Gross Weight:	720 kg