



CONTESSAGIULIA

PROSECCO DOP Extra dry



GRAPE VARIETIES

Glera.

WINE MAKING

The grapes undergo a soft pressing and the must starts a fermentation for about 10 to 20 days. Afterwards a second fermentation at a controlled temperature, with the addition of selected yeasts, in autoclaves.

COLOR

Light straw yellow color.

SENSORY EVALUATION

Fresh, delicate, floral aromas leading to an appealing soft mousse. On the palate it displays ripe stone fruit characters backed by minerality and fresh citrus acidity.

FOOD SUGGESTIONS

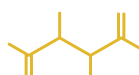
Excellent as an aperitif. Ideal also with fish dishes.



SERVING TEMPERATURE
8-10 °C



ALCOHOL
11%



ACIDITY
6,2 gr/L.



RESIDUAL SUGAR
13 gr/L.



C.G.M. Spa

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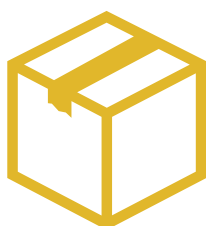
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BOTTLE

Type of Closure	Agglomerated cork
Length:	93,1 mm
Height:	292 mm
Tare:	720 gr
Volume:	750 ml
Gross Weight:	1491 gr
EAN Code:	8003503000005



CARTON

Length:	27,7 cm
Width:	19 cm
Height:	32,5 cm
Tare:	254 gr
Volume:	9200 gr
EAN Code:	80035030158946



PALLET LAY OUT

Size:	80X120
Type:	Epal
Cartons per layer:	16
Number of layers:	5
Cartons per pallet:	80
Bottles per pallet:	480
Gross Weight:	760 kg