

VOLLÌ

Bollicine Romagnole

RUBICONE IGT MOSCATO SPARKLING WHITE WINE SWEET



VINEYARDS AREA: Emilia Romagna

VINIFICATION: Grape pressing, juice settling followed by alcoholic fermentation; after 3 months wine is added with grape sugar and yeast and is re-fermented in autoclave at 12°C. the wine is then filtered and then isobaric bottled.

TASTING NOTES: Fine and persistent perlage, notes of ripe pear and citrus fruit delicately sweet with a fruity aftertaste

SERVING SUGGESTIONS: Excellent with desserts, petit fours and baked cakes



SERVING TEMPERATURE
12-14 °C



ALCOHOL
10,00%



GRAPE VARIETIES
Moscato



RESIDUAL SUGAR:
13 gr/lt



BOTTLE

BOTTLE: B.IE 0,75 SPUM.COLLIO/ SPUM.Y 750 TC UVAG
LENGTH: 93 cm
HEIGHT: 292 cm
GROSS WEIGHT: 1,60
CAPACITY: 0,75
EAN: 8011510020800



CASE

CASE DIMENSION CM (LxWxH) 30 x 20 x 32
CASE GROSS WEIGHT: 9,60
BOTTLE X CASE: x6
EAN: 8011510072427



PALLET

PALLET CM (LxW): PALLET EPAL FUMIGATO 80X120
PALLET HEIGHT: 146 cm
CASES X LAYER: 16
LAYER X PALLET: 4
CASES X PALLET: 64
BOTTLES PER PALLET: 384
PALLET GROSS WEIGHT KG: 636 kg