



S. OSVALDO

CARATTERI NOBILI



PROSECCO FRIZZANTE DOC

LINEA EDIZIONE

Grape variety: Glera

Appellation: Prosecco Frizzante DOC

Origin: Eastern Veneto

Glera is typical of the Marca Trevigiana area and it is among the oldest grape varieties. It counts many admirers since Roman times. The cluster of Glera is large, long, spreading and winged, with berries with a golden-yellow color.

The wine: Prosecco Frizzante DOC is easy and pleasant. The color is a pale straw yellow and the aroma is aromatic. Its fine and delicate bouquet is well supported by a pleasing sapidity and freshness on the palate where all the floral and fruity sensations re-emerge.

Tips: Serve at 6-8° C. Open just before consumption. Suitable at any time of day, it is an excellent aperitif and can also be paired with fish appetizers, risottos and dairy products.

Size: 0,75l

Alcohol: 11,00%

Sugar: 14,00gr/l

Packaging	Height mm.	Depth mm.	Weight mm.	Content kg.	Content lt.	EAN Code	Units per layer	Layers	Units	Pieces
Bottle	292	80	80	1,2	0,75	8005595990059	/	/	/	/
Packaging	303	255	173	8,2	4,5	8005595990066	/	/	/	6
Pallet	1665	1200	800	671	360	/	16	5	80	480