



**VINO SPUMANTE
EXTRA DRY
PUNTO ORO
MILLESIMATO**

(REF.N°. 250)

Product group: WHITE SPARKLING WINE

Category: EXTRA DRY

Region: VENETO

Grape variety: BLEND

Vinification technique: STAINLESS STEEL VATS

Second fermentation: CHARMAT METHOD

Alcohol content: 11%

Sugar content: 14 g/l

Suggested serving temperature: 6-8°C.

Suggested food to accompany: : EASY TO DRINK AND TO MATCH WITH MANY DIFFERENT FOOD, IT IS THE IDEAL CHOICE ANY TIME YOU ARE CELEBRATING.

A TERRIFIC SPARKLING WINE WITH AN ELEGANT FLORAL BOUQUET AND A MAGNIFICENT MOUSSE. CRISP AND FRESH WITH FRUIT AROMA OF APPLE AND PEAR. CITRUS NOTES THROUGH THE PALATE. IT HAS THE PERFECT BALANCE BETWEEN ACIDITY AND SOFTNESS. ENJOY CHILLED!

BOTTLE: 0,75 LT.

EUR-PALLET: 80 cases x 6 bottles



Val d'Oca s.r.l.

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