



0,75 cl 1,50 cl

Roero D.O.C.G. Arneis Spumante Metodo Classico “Sigillo Ducale”

	<u>Varietal</u>	100% Arneis
	<u>Gradation</u>	13% Vol
	<u>Density</u>	5.000- 5.500 – Plants / Ha
	<u>Soil</u>	Clay, Calcareous, Sandy
	<u>Production Area</u>	Govone (CN)
	<u>Vinification</u>	Steel
	<u>Aging</u>	36 months aging on yeasts
	<u>Colour</u>	Light yellow cion amber reflections, light perlage
	<u>Taste</u>	Intense taste of bread
	<u>Serving Temperature</u>	8°
	<u>Pairings</u>	Starters, fish
	<u>Packaging</u>	420 bottles in 6 bottles cartons- 7 layers x 10 cartons per layer - about 730 kg Pallet dimension: 80x120cm