




PONTE VILLONI

Designation :	PROSECCO SPUMANTE
Grape varieties :	100% Glera
Vinification :	Vinification under cold pressure. The thermostatic control in the steel vat is taking place after the Charmat method for 3 months.
Soil :	The production area is rich in minerals and trace elements. The soils are principally alluvial and show a ground texture of clay.
Country origin :	ITALIE
Sensory characteristic :	
 Colour :	Straw-coloured with green hints.
 Nose :	Delicate, semi-dry and fruity.
 Palate :	Fresh, pleasant and well-structured on the palate with a persistent fruity finish.
Recommendations :	To be served as an aperitif during a celebration, an anniversary, a banquet or another festal occasion.
Serving condition in C° :	8-12°C
Alcohol content :	11
Cellar potential :	To drink young
Acidity G/L :	0



Product code :	RE701353
Bottle type :	COLLIO LIGHT 75CL TR ABBAZIA
Capacity :	0.75 L
Empty bt weight / size in mm :	0.6 Kg / L 92 x l 92 x h 287
Full bt weight :	1.35 Kg
Case weight / size in mm :	8.27 Kg / L 276 x l 185 x h 310
Cubic Capacity :	0.016 m ³
Units per Case :	6
Number of layers :	5
Number of cartons per layer :	16
Number of cartons per palett :	80
Palett weight :	661.6 Kg
Bottle Barcode :	8052783850466
Carton Barcode :	8052783853535