

# SASSONERO<sup>DEL NURE</sup>

MALVASIA .  
SPUMANTE DOLCE

**Grape Variety:** Malvasia 100%.

**Structure of the ground:** Heavy clay component.

**Exposure:** South - east.

**Trees disposal:** 4000 Plants/Ha.

**Pruning:** Guyot.

**Serving temperature:** 5-6° C.

**Alcoholic strenght:** 4% vol.

**Bottle:** Special Bourgonet 0,75 liters.

**Production:** 90 Q.li/Ha.

**Winemaking:** Delicate crushing and destemming of the grapes, separation of the juice from the skins in pneumatic press at low pressure in order to respect the product. Static settling of the must. Partial fermentation with selected yeasts in steel tanks at controlled temperature, second fermentation in pressure tank with selected yeasts.

**Taste and flavour:** Intense yellow color. Inklings of roses and white flowers. Sweet and fragrant notes are balanced by a good acidity that makes the drink pleasant. Full and juicy wine with good taste persistance



SASSONERO<sup>DEL NURE</sup>

MALVASIA  
SPUMANTE DOLCE



## PALLETIZING

Bottle Type: Special Bourgonet

Bottles x Box: 6

Box Sizes: 26x33x17 cm

Box Weight: 8,5 kg

Box x Level: 16

Levels x Pallet: 5

Pallet Sizes: 80x120x165 cm

Pallet Weight: 700 kg