



FRIZZICHEA

Benevento Falanghina Frizzante IGT

Grape variety:

100% Falanghina, scrupulously selected and harvested by hand to preserve intact the skins and hence exploit to the full the organoleptic characteristics, acidity and fragrance of the grape varieties.

Tasting notes:

Cristal clear and straw-yellow in color with greenish highlights and abundant and creamy mousse. On the nose, it offers up aromas of white and yellow spring flowers as well as aromas of pineapple, banana and pleasant overtones of citrus fruit, typical of the grape variety. Balanced, soft and fresh on the palate.

Sparkling wine production technique:

The prise de mousse is carried out at a low temperature in large steel tanks.

Food pairings:

Thanks to its freshness and pleasantly fruity aroma, it pairs well with appetizers and starters. Perfect with buffalo mozzarella, cheeses and cold cuts.

Serving Temperature:

Serve at 8°/10°C.

PRODUCT							
CODE	FULL PRODUCT NAME	ALC./VOL%	BOT. SIZE	BOTTLE HEIGHT(cm)	BOT. DIAMETER(cm)	WEIGHT(kg)	BAR CODE
	BENEVENTO BARBERA FRIZZANTE IGT	12°	75 cl	31	9	1,40	8051166521757
CARTON (VERTICAL BOTTLE)				PALLET 80X120			
N. OF BOTTLES	BAR CODE	CASE SIZE (LxWxH) cm	WEIGHT(kg)	CONFIGURATION		HEIGHT (cm)	
6		25x17,5x31,5	8,5	9 LAYERS OF 11 CASES		165	