

FRIZZICHEA

Benevento Rosato Frizzante IGT

Grape variety:

Obtained from the Aglianico and Piediroso native grape varieties, 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 for the winemaking process of a rosé wine.

Tasting notes:

Pale pink in color with a fine perlage. On the nose, it offers up overtones of undergrowth flowers. On the palate, it offers a fresh sensation of red berries. Soft and light bodied.

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 pleasant fruity aroma, it is ideal with starters and appetizers. Perfect with deep fried foods typical of the Campania culinary tradition, such as "mozzarella in carrozza" (deep fried mozzarella) and deep-fried seafood.

Serving Temperature:

Serve at 9°/12°C.



PRODUCT							
CODE	FULL PRODUCT NAME	ALC./VOL%	BOT. SIZE	BOTTLE HEIGHT(cm)	BOT. DIAMETER(cm)	WEIGHT(kg)	BAR CODE
	BENEVENTO ROSATO FRIZZANTE IGT	11°	75 cl	31	9	1,40	8051166521764
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	