

## FRIZZICHEA

### Benevento Barbera Frizzante IGT

#### Grape variety:

100% Barbera del Sannio, 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 variety.

#### Tasting notes:

Deep ruby-red in color with a creamy mousse. On the nose, it offers up excellent aromas of red berries, in particular cherry and blackberry. On the palate, it is spicy, fresh, 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 buffalo mozzarella, cheeses and typical dishes from the Campania region, such as eggplant parmigiana.

#### 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 BARBERA FRIZZANTE IGT	12°	75 cl	31	9	1,40	8051166521771
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	