

VERALUNA

VINTAGE BRUT SPARKLING WINE

Production zone: Italy

ABV: 11,5% vol.

Capacity: 0,75 L

Sensory profile

Appearance: straw-yellow with greenish reflections

Nose: characterised by delicate floral and fruity notes

Palate: fresh, elegant, with scents of white flowers and bread crust.

Recommended food pairings: fish, white meat, or vegetables; it also makes an excellent aperitif.

Serving temperature: 4-6°C (approximately 41 F)

Type of bottle: uvag green Bacco

Type of cork: Champagne

Bottles per case: 6

Cases per pallet: 16x5

