



C&C srl - via Maestri del Lavoro 20/C
33083 Villotta di Chions (Pn) Italy

PROSECCO VALDOBBIADENE DOCG MILLESIMATO EXTRA DRY "JAPO"

Wine Appellation:	Prosecco Conegliano Valdobbiadene DOCG Extra Dry Millesimato
Grapes Variety:	100% Glera
Production Area:	Collalto hills of Susegana
Altimetry:	90 m a.s.l.
Exposure:	South-West
Soil Texture:	Propensity clay
Planting density:	3500 plants/ha
Harvest:	Manual selection of the grapes (20 weeks / 10 October)
Pressing:	Destemming and soft pressing
Fermentation:	30 days (In temperature-controlled tanks)
Ageing:	Autoclave 60 days after the second fermentation
Bottling:	From March. A month aging in bottle.

Characteristics:

<i>Color:</i>	Pale straw yellow with fine and persistent perlage
<i>Bouquet:</i>	Delicate, fruity, and floral it reminds to acacia flower
<i>Taste:</i>	Lively, fresh and elegant

Pairings: Excellent as an aperitif, it is perfect event in the end of the meal.

Serving temperature: 6-8° C

Shelf life: 24 months

Alcohol content:	11,5% vol
Bottle typology:	Valdobbiadene
Bottle Weight:	H 31 cm
Bottle dimensions:	lordo 1,55 - netto 0,75
Box gross weight:	P 19,5 cm x L 28,5 cm x H 32,5 cm
Box dimensions:	9 kg
Pallet dimensions:	L 80 cm x P 120 cm x H 150 cm

Pallet type:	EPAL
Bottles /box:	6
Layers /pallet:	6
Boxes/layers:	16
Boxes /pallet:	96
Pallet gross weight:	Kg 850

Available size: cl. 75
EAN-Code bottle: 8 0 5 6 7 3 2 2 6 0 8 3 2

