



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

SOAVE DOC "MASTIA"

Wine Appellation: Soave DOC
Grapes Variety: Garganega and Trebbiano
Production Area: Verona and province
Vinification: Pressing and destemming of the grapes previously picked up. Short cryo-maceration on the skin followed by soft pressing. Then there is the fermentation at controlled temperature of 16°-18°C.

Characteristics:

Color: Pale straw yellow color

Bouquet: Fine and fruity bouquet

Taste: Dry and slightly bitter

Pairings: It is perfect with seafood and white meat

Serving temperature: 10°-12°C

Total acidity: 5,50 g/l

Sugar content: 4,00 g/l

Shelf life: 24 months

Alcohol content: 12% vol

Bottle typology: Bordolese

Bottle dimensions: H 30,1 cm

Bottle Gross Weight: Kg 1,28

Box dimensions: L 23,4 cm x P 15,6 cm x H 30,2 cm

Box gross weight: Kg 7,80

Pallet dimensions: L 80 cm x P 120 cm x H 140 cm



Pallet type:	EPAL
Bottles /box:	6
Layers /pallet:	5
Boxes/layers:	20
Boxes /pallet:	100
Pallet gross weight:	Kg 800

Available size: cl. 75

EAN-Code bottle: 8 0 5 6 7 3 2 2 6 0 7 3 3

EAN-Code box: N.A.

C&C S.r.l. Via Maestri del Lavoro, 20/B 33083 Villotta di Chions (PN) - Italy Tel. +39 0434 630667
Fax +39 0434 630611 e-mail wines@cecsrl.eu www.cecsrl.eu