

*cantina*  
**FRENTANA**  
1958

## The Selections

### SPUMANTE PECORINO



**Type:** White

**Alcohol:** 12,0% alc./vol.

**Residual sugar:** 5,0 g/l

**Format:** 750 ml

**Closure type:** Mushroom cork cap

**Wine description:** Pecorino is a native grape variety from Central Italy. Almost lost in the past, because of the low productivity compared to other grapes and rediscovered in recent years: it is cultivated in Abruzzo's pergola way.

The wine is white, with soft pressing, followed by fermentation with selected yeasts; aging and fermentation in stainless steel tanks, at a controlled temperature. The color is deep straw yellow, the nose has aromas of yeast, warm bread, hawthorn flowers and citrusy notes, flavored with powerful acidity and freshness, floral notes on the finish. Sparkling wine should be served at temperature of 7-9 degrees, indicated, more than as aperitif, for pairing any meal, especially fish, but also other dishes, as long as they are not too tasty. The fine bubbles give persistency to the flavor and taste on the palate.

Article code: 119/SP

Box number: 04

Bottles x case: 6

Carton weight: 9 Kg

Carton size (bxhxp): 258x171x312 mm

Pallet type: EPAL/INKA 80x120

Pallet boxes: 100

Cartons x layer: 10

Pallet x row: 10