



Sanzo Verdejo Frizzante



Region	Vino de la Tierra de Castilla Y León	
Packaging	Bottles per case:	12 (upright position)
	Cases per pallet:	50
	Cases per layer:	10 (5 layer)

Dimensions in mm
(L xW x H) 338 x 252 x 298

EAN CODE bottle: 8435328700394
EAN CODE bottle: 28435328700398

Vineyard Verdejo grapes from Castilla y León. At 800 m altitude, gravel soil with sandy-clay subsoil.

Winemaking: Fermentation in isobaric tanks to preserve the natural carbon dioxide development. Selected yeast are used during the fermentation. Fermentation is stopped at 24 grams sugar, therefore the final wine keeps a fresh acidity and a low alcohol content. Stabilization takes place after fermentation in the same tank to preserve the bubbles. The wine is filtered before microfiltration and it is bottled at a level of 2.4 atmospheres. The bottle closure is screw cap.

Tasting Pale green-yellow, very small bubbles. Really intense aromas of tropical fruit. Freshness and a bit of sweet fruit coming through.

Pairing: Cocktails and as an aperitive, joining rice, fish, and desserts.

It is the world's first Verdejo Frizzante