

Fantinel



PARON MARIO®

MONTECRISTO



Technical Notes:

<u>Wine Region:</u>	Friuli Venezia Giulia
<u>Classification:</u>	Table wine
<u>Grape varieties:</u>	Chardonnay and Sauvignon
<u>Production Area:</u>	Tauriano di Spilimbergo
<u>Soil Type:</u>	Gravelly
<u>Altitude:</u>	Approx. 100 metres
<u>Harvest Period:</u>	End of August, beginning of September (period subject to changes depending on the weather conditions)
<u>Vinification:</u>	The handpicked grapes are crushed, destemmed and then the must is chilled to press. The juice is softly pressed, clarified and then fermented, using selected yeasts at a temperature of 14-15° C. The vinification process ends only after an aging of about 6 months in stainless steel at a controlled temperature of 18° C.
<u>Refinement:</u>	In stainless steel tanks
<u>Alcohol content:</u>	12,5 % alc. vol.

GRUPPO VINICOLO FANTINEL S.P.A.

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Tasting Notes:

<u>Colour:</u>	straw yellow.
<u>Nose:</u>	fruity, delicate, on a floral basis.
<u>Palate:</u>	fresh and pleasant.
<u>Serving temperature:</u>	10-12°C.
<u>Recommended with:</u>	as an aperitif, dishes based on fish.

Logistic information:

<u>Unit size:</u>	750 ml
<u>Units per case:</u>	6
<u>Case size:</u>	275x188x195
<u>Case net weight:</u>	4,50 Kg
<u>Case gross weight:</u>	7,90 Kg
<u>Bottle Ean code:</u>	8 009663 104003
<u>Case Ean code:</u>	8 009663 902609
<u>Pallet type:</u>	80x120
<u>Cases per pallet:</u>	80
<u>Cases per layer:</u>	16
<u>Layers per pallet:</u>	5

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