

VILLA ROSA

WINE TYPE: White aerated semi-sparkling wine.

GRAPE VARIETIES: 50% Maria Gomes, 30% Bical e 20% Cercial.

WINEMAKER: Osvaldo Amado

APPEARANCE: Crystalline with a slight gas release.

COLOUR: Defined lemon colour.

AROMA: Fruity, young.

TASTE: Fruity, fresh and harmonious.

WINEMAKING PROCESS: Off skin fermentation at controlled temperature (14/15°C).

AGEING: A minimum of 1 month in bottle.

LONGEVITY: 6 to 12 months.

SERVING SUGGESTIONS: Ideal for leisure times. It goes well with light cold meat, stewed or grilled white meat, roasted fish and shellfish. Drink at 6/8°C.

ANALYTICAL PARAMETERS:

Alcoholic level: 11.0%

pH: 3.30

Total acidity: 5.5 g/l

Total sugars: 12.0 g/l



Bottle size (ml)	EAN-13 code of the bottle	Number of bottles per case	Dimensions of the case (m) (L x W x H)	Volume of the case (m3)	Gross weight of the case (Kg)	ITF-14 code of the case	Number of cases per pallet	G. weight of the pallet (Kg)	Height of the pallet (m)
750	5601271019002	6	0.235 x 0.156 x 0.322	0.0118	7.50	65601271019004	25 x 4 = 100	775	1.45

Ingestion by pregnant women and groups allergic to sulphites is not advisable. The minimum legal drinking age must be respected.