

STEMMA

CONTE
SPAGNOLETTI ZEULI

SPARKLING WINE BRUT
Contessa Emanuela

Sparkling wine of a very yellow pale color, rich of a sophisticate and persistent froth, its smell is a bone – dry, pleasantly bitter. It is suitable both as aperitif and the whole meal. It is at served 5/6° C. degree.

EARL ONOFRIO SPAGNOLETTI ZEULI
Producer and wine – maker in his agricultural firm
In Land San Domenico and Zagaria
Andria – Bari - Italy

Type of wine:	Sparkling white wine
Alcoholic:	12,00% Vol.
Total minimum acidity:	4/5 g/l
Ph	< 4
Sugar residue:	10 g/l
Manometric pressue:	minimum 4 atm
Biological specifications:	The alcoholic degree, the ph and acidity don't allow the increase and transfer of pathogen microgarnims for human being.
Naurishing value:	- N1 g of alcoholic ; 7 kcal - N1 lt. of dry wine at 10° : 600 kcal - N1 residue of sugar:4 k cal

Time of preservation: Absent

PACKAGING

Product	Volume	Unit for cardboard	Weight for cardboard
Bottles	750 ml	6	9,5
Cardboards for europallet			Weight for pallet
88			850

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