

DETUNDA SPARKLING

SEMI SEC

CHARACTERISTICS

DETUNDA Semi Sec is a fresh and fruity sparkling wine. Pale yellow colour, bright and clean.

Refreshing flavour of gentle citrus notes, highlighting tropical fruit and apple, with floral reminders.

In the mouth it is balanced and persistent, with balanced acidity resulting in a very fresh wine.

Best server with: Any kind of fishes and seafood, soft cheese and desserts.

Serve between 6° and 8° C
Sparkling white wine by adding CO₂.

Alcohol content: 10% Vol.

Total acidity in tartaric acid: 4,5 - 7 gr/l

Volatile acidity: 0,20 - 0,45 gr/l

Sorbic acid: 160 - 175 mg/l

Carbonic pressure: Min 3 bar

Residual sugar: 12 - 30 gr/l

Total SO₂: < 180 mgr/l



Type of packaging: Glass botte - Ecova

Units per box: 6

Units per pallet: 600 bottles

Capacity: 75 cl.

Box weight: 8,87 kgs

Mesurements: 80 x 120 x 147

Gross weight: 1,2 Kgs.

Pallet weight: 875 kgs

Height: 29,7 cm

Mesurements: 16,5 x 32 x 25 cm.

Box per pallet: 100

EAN code: 8436549700958

Box per layer: 20

TARIC/CUSTOM code: 2241098

EAN code: 8436549700972

Layers per pallet: 5

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