

A sparkling wine obtained by carefully selecting only the best-quality Glera grapes from the highest slopes. Great elegance and very pleasant, with strong, fruity notes and a dry taste.

FOOD PAIRINGS

Ideal as an aperitif, perfect with shellfish, summer starters and main courses of raw or steamed fish. It is also an ideal accompaniment with grilled white meats.

TECHNICAL SPECIFICATIONS

ORIGIN	Glera grapes coming from the high vineyards around the villages of Miane and Farra di Soligo.
VARIETY	Glera.
TRAINING SYSTEM	Cappuccina with planting distance 3x1 and Guyot with planting distance 2.80x1.
HARVEST PERIOD	From 20th to 30th September.
VINIFICATION	Without the skins in stainless steel vats.
SECOND FERMENTATION	With selected local yeasts at controlled temperature for 30 days.
WINEMAKING METHOD	Italian method (Martinotti) with second fermentation in stainless steel tanks with natural fermentation.
PERLAGE	Fine and persistent.
COLOUR	Pale straw yellow.
BOUQUET	Subtle, refined, fragrant.
SERVING TEMPERATURE	6 - 8 °C

CHEMICAL-PHYSICAL PROPERTIES

RESIDUAL SUGAR	6 gr/l
ALCOHOL	11% Vol
ACIDITY	6,0 gr/l
PRESSURE	5,5 bar
DRY EXTRACT	> 16 gr/l

PACKING

1 BOX OF 6 BOTTLES 0.75 L	L 207 mm / A 333 mm / P 305 mm
1 PALLET / 5 layers - 70 case total	L 800 mm / A 1815 mm / P 1200 mm
SIZES AVAILABLE	0,75 Litres



*A sparkling wine made from a selection of our finest Glera grapes.
Very elegant, with intense, fruity aromas and a dry taste.*

FOOD PAIRINGS

A perfect pairing for seafood and shellfish. Thanks to its good structure, it is excellent with fatty fish, such as turbot, delicate starters and white meats.

TECHNICAL SPECIFICATIONS

ORIGIN	Glera grapes coming from the high vineyards around the villages of Valdobbiadene and Vidor.
VARIETY	Glera.
TRAINING SYSTEM	Cappuccina with planting distance 3x1 and Guyot with planting distance 2.80x1.
HARVEST PERIOD	Second half of September.
VINIFICATION	Without the skins in stainless steel vats.
SECOND FERMENTATION	With selected local yeasts at controlled temperature for 30 days.
WINEMAKING METHOD	Italian method (Martinotti) with second fermentation in stainless steel tanks with natural fermentation.
PERLAGE	Fine and persistent.
COLOUR	Pale straw yellow.
BOUQUET	Delicate, fruity and aromatic.
SERVING TEMPERATURE	6-8 °C

CHEMICAL-PHYSICAL PROPERTIES

RESIDUAL SUGAR	12 gr/l
ALCOHOL	11% Vol
ACIDITY	6,0 gr/l
PRESSURE	5,5 bar
DRY EXTRACT	> 16 gr/l

PACKING

1 BOX OF 6 BOTTLES 0.75 L	L 207 mm / A 333 mm / P 305 mm
1 PALLET / 5 layers - 70 case total	L 800 mm / A 1815 mm / P 1200 mm
SIZES AVAILABLE	0,375 Litres - 0,75 Litres - 1,5 Litres - 3 Litres - 6 Litres



*A sparkling wine made from a selection of our finest Glera grapes.
Very elegant, with intense, fruity aromas and a sweet taste.*

FOOD PAIRINGS

*Perfect with spicy sweet and sour foods, typical of Asian cuisine, as it complements the sweetness.
For the same reason, it is an ideal accompaniment for the local Venetian delicacy Sarde in saor.*

TECHNICAL SPECIFICATIONS

ORIGIN	Glera grapes coming from the high vineyards around the villages of Valdobbiadene and Vidor.
VARIETY	Glera.
TRAINING SYSTEM	Cappuccina with planting distance 3x1 and Guyot with planting distance 2.80x1.
HARVEST PERIOD	Second half of September.
VINIFICATION	Without the skins in stainless steel vats.
SECOND FERMENTATION	With selected local yeasts at controlled temperature for 25 - 30 days.
WINEMAKING METHOD	Italian method (Martinotti) with second fermentation in stainless steel tanks with natural fermentation.
PERLAGE	Fine and persistent.
COLOUR	Straw yellow.
BOUQUET	Fresh, slightly sweet, harmonious.
SERVING TEMPERATURE	6 - 8 °C

CHEMICAL-PHYSICAL PROPERTIES

RESIDUAL SUGAR	24 gr/l
ALCOHOL	11% Vol
ACIDITY	6,0 gr/l
PRESSURE	5,5 bar
DRY EXTRACT	> 16 gr/l

PACKING

1 BOX OF 6 BOTTLES 0.75 L	L 207 mm / A 333 mm / P 305 mm
1 PALLET / 5 layers - 70 case total	L 800 mm / A 1815 mm / P 1200 mm
SIZES AVAILABLE	0,75 Litres - 1,5 Litres



VALDOBBIADENE SUPERIORE DI CARTIZZE
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
SELEZIONE BOTTIGLIA NERA - DRY

A noble sparkling wine. Extremely classy, with delicately fruity and lightly aromatic notes. Ideal accompaniment for commencing or concluding important occasions with a touch of class.

FOOD PAIRINGS

A wine for great occasions, this is an admirable pairing for delicate sweet dry pastries and cakes. Also enjoyable as an aperitif and for toasting just on its own.

TECHNICAL SPECIFICATIONS

ORIGIN	Cartizze, from the hills around Valdobbiadene.
VARIETY	Glera.
TRAINING SYSTEM	Cappuccina with planting distance 3x1 and Guyot with planting distance 2.80x1.
HARVEST PERIOD	Second half of September.
VINIFICATION	Without the skins in stainless steel vats.
SECOND FERMENTATION	With selected local yeasts at controlled temperature for 30 days.
WINEMAKING METHOD	Italian method (Martinotti) with second fermentation in stainless steel tanks with natural fermentation.
PERLAGE	Fine and persistent.
COLOUR	Straw yellow.
BOUQUET	Fine, intense, fruity and aromatic.
SERVING TEMPERATURE	6 - 8 °C

CHEMICAL-PHYSICAL PROPERTIES

RESIDUAL SUGAR	24 gr/l
ALCOHOL	11% Vol
ACIDITY	6,0 gr/l
PRESSURE	5,5 bar
DRY EXTRACT	> 16 gr/l

PACKING

1 BOX OF 6 BOTTLES 0.75 L	L 207 mm / A 333 mm / P 305 mm
1 PALLET / 5 layers - 70 case total	L 800 mm / A 1815 mm / P 1200 mm
SIZES AVAILABLE	0,75 Litres



PROSECCO DOC TREVISO

DENOMINAZIONE DI ORIGINE CONTROLLATA

SELEZIONE BOTTIGLIA NERA - FRIZZANTE SPAGO

A wine obtained from grapes selected from the highest slopes. A sparkling wine with great elegance. Very pleasant with strong typically fruity notes. It has a dry and elegant taste, which persists in the mouth.

FOOD PAIRINGS

Its immediate freshness makes it an ideal aperitif. It pairs well with all fish dishes, fresh and medium-matured cheeses and light vegetable-based first courses.

TECHNICAL SPECIFICATIONS

ORIGIN	Glera grapes coming from the vineyards around the villages of Vidor and Crocetta del Montello.
VARIETY	Glera.
TRAINING SYSTEM	Cappuccina with planting distance 3x1 and Guyot with planting distance 2.80x1.
HARVEST PERIOD	Second half of September.
VINIFICATION	Without the skins in stainless steel vats.
SECOND FERMENTATION	With selected local yeasts at controlled temperature for 30 days.
WINEMAKING METHOD	Italian method (Martinotti) with second fermentation in stainless steel tanks with natural fermentation.
PERLAGE	Fine and persistent.
COLOUR	Pale straw yellow.
BOUQUET	Delicate, fruity and aromatic.
SERVING TEMPERATURE	6-8 °C

CHEMICAL-PHYSICAL PROPERTIES

RESIDUAL SUGAR	9 gr/l
ALCOHOL	11% Vol
ACIDITY	6,0 gr/l
PRESSURE	2,5 bar
DRY EXTRACT	> 16 gr/l

PACKING

1 BOX OF 6 BOTTLES 0.75 L	L 210 mm / A 315 mm / P 305 mm
1 PALLET / 5 layers - 70 case total	L 800 mm / A 1725 mm / P 1200 mm
SIZES AVAILABLE	0,75 Litres



SPUMANTE ROSÉ
EXTRA DRY

A natural sparkling wine with intense, delicate notes. The small percentage of Raboso red grapes provides a pleasant, rounded aftertaste.

FOOD PAIRINGS

Ideal as an aperitif. This elegant rosé is an ideal accompaniment for the exotic character of spicy foods. An interesting pairing with soups based on fish or tomato.

TECHNICAL SPECIFICATIONS

ORIGIN	Glera and Raboso grapes coming from the vineyards around the villages of Valdobbiadene and Vidor
VARIETY	Glera and Raboso.
TRAINING SYSTEM	Cappuccina with planting distance 3x1 and Guyot with planting distance 2.80x1.
HARVEST PERIOD	Second half of September.
VINIFICATION	Short maceration in contact with the skins before being lightly pressed.
SECOND FERMENTATION	With selected local yeasts at controlled temperature for 6 months.
WINEMAKING METHOD	Italian method (Martinotti) with second fermentation in stainless steel tanks with natural fermentation.
PERLAGE	Fine and persistent.
COLOUR	Delicate pink.
BOUQUET	Refined, delicate, with notes of forest fruits.
SERVING TEMPERATURE	6 - 8 °C

CHEMICAL-PHYSICAL PROPERTIES

RESIDUAL SUGAR	16 gr/l
ALCOHOL	11% Vol
ACIDITY	6,0 gr/l
PRESSURE	5,5 bar
DRY EXTRACT	> 16 gr/l

PACKING

1 BOX OF 6 BOTTLES 0.75 L	L 207 mm / A 333 mm / P 305 mm
1 PALLET / 5 layers - 70 case total	L 800 mm / A 1815 mm / P 1200 mm
SIZES AVAILABLE	0,75 Litres



A natural sparkling wine with intense yet delicate fruity and flowery aromas reminiscent of wisteria and rose. The flavour is crisp and dry.

FOOD PAIRINGS

Its fresh taste makes this a perfect aperitif wine. Ideal as an accompaniment for seafood and dishes dressed with extra virgin olive oil. Also pairs well with salmon sushi.

TECHNICAL SPECIFICATIONS

ORIGIN	Glera grapes coming from the high vineyards around the villages of Valdobbiadene, Vidor and Farra di Soligo.
VARIETY	Glera.
TRAINING SYSTEM	Cappuccina with planting distance 3x1 and Guyot with planting distance 2.80x1.
HARVEST PERIOD	Second half of September.
VINIFICATION	Without the skins in stainless steel vats.
SECOND FERMENTATION	With selected local yeasts at controlled temperature for 25 - 30 days.
WINEMAKING METHOD	Italian method (Martinotti) with second fermentation in stainless steel tanks with natural fermentation.
PERLAGE	Fine and persistent.
COLOUR	Pale straw yellow.
BOUQUET	Delicate, fruity and aromatic.
SERVING TEMPERATURE	6 - 8 °C

CHEMICAL-PHYSICAL PROPERTIES

RESIDUAL SUGAR	9 gr/l
ALCOHOL	11% Vol
ACIDITY	6,0 gr/l
PRESSURE	5,5 bar
DRY EXTRACT	> 16 gr/l

PACKING

1 BOX OF 6 BOTTLES 0.75 L	L 190 mm / A 310 mm / P 278 mm
1 PALLET / 5 layers - 80 case total	L 800 mm / A 1700 mm / P 1200 mm
SIZES AVAILABLE	0,75 Litres



A natural sparkling wine with intense yet delicate fruity and flowery aromas reminiscent of wisteria and rose. The flavour is harmonious and fragrant.

FOOD PAIRINGS

Excellent as an aperitif but also great with all meals, especially with first courses and seafood such as grilled fish kebabs. Also worth trying with vegetable soups.

TECHNICAL SPECIFICATIONS

ORIGIN	Glera grapes coming from the high vineyards around the villages of Valdobbiadene, Vidor and Farra di Soligo.
VARIETY	Glera.
TRAINING SYSTEM	Cappuccina with planting distance 3x1 and Guyot with planting distance 2.80x1.
HARVEST PERIOD	Second half of September.
VINIFICATION	Without the skins in stainless steel vats.
SECOND FERMENTATION	With selected local yeasts at controlled temperature for 30 days.
WINEMAKING METHOD	Italian method (Martinotti) with second fermentation in stainless steel tanks with natural fermentation.
PERLAGE	Fine and persistent.
COLOUR	Straw yellow.
BOUQUET	Delicate, fruity and aromatic.
SERVING TEMPERATURE	6-8 °C

CHEMICAL-PHYSICAL PROPERTIES

RESIDUAL SUGAR	17 gr/l
ALCOHOL	11% Vol
ACIDITY	6,0 gr/l
PRESSURE	5,5 bar
DRY EXTRACT	> 16 gr/l

PACKING

1 BOX OF 6 BOTTLES 0.75 L	L 190 mm / A 310 mm / P 278 mm
1 PALLET / 5 layers - 80 case total	L 800 mm / A 1700 mm / P 1200 mm
SIZES AVAILABLE	0,75 Litres - 1,5 Litres



A sparkling wine obtained from natural fermentation in autoclaves, with fine, persistent perlage. With apple and peach notes. Ideal at any time of day, it makes an excellent aperitif.

FOOD PAIRINGS

Serve fresh and drink young. Ideal for snacks and aperitifs at the bar with friends or during meals paired with typical and unpretentious traditional foods.

TECHNICAL SPECIFICATIONS

ORIGIN	Glera grapes coming from the high vineyards around the villages of Valdobbiadene, Vidor and Farra di Soligo.
VARIETY	Glera.
TRAINING SYSTEM	Cappuccina with planting distance 3x1 and Guyot with planting distance 2.80x1.
HARVEST PERIOD	Second half of September.
VINIFICATION	Without the skins in stainless steel vats.
SECOND FERMENTATION	With selected local yeasts at controlled temperature for 30 days.
WINEMAKING METHOD	Italian method (Martinotti) with second fermentation in stainless steel tanks with natural fermentation.
PERLAGE	Fine and persistent.
COLOUR	Pale straw yellow.
BOUQUET	Fresh, delicate and fruity.
SERVING TEMPERATURE	6 - 8 °C

CHEMICAL-PHYSICAL PROPERTIES

RESIDUAL SUGAR	9,5 gr/l
ALCOHOL	11% Vol
ACIDITY	6,0 gr/l
PRESSURE	2,5 bar
DRY EXTRACT	> 16 gr/l

PACKING

1 BOX OF 6 BOTTLES 0.75 L	L 180 mm / A 310 mm / P 262 mm
1 PALLET / 5 layers - 95 case total	L 800 mm / A 1700 mm / P 1200 mm
SIZES AVAILABLE	0,75 Litres



A sparkling wine obtained from natural fermentation in autoclaves, with fine, persistent perlage. With apple and peach notes. Ideal at any time of day, it makes an excellent aperitif.

FOOD PAIRINGS

Perfect for accompanying aperitifs and hors d'oeuvres, as well as being an ideal accompaniment with light first courses, fried oily fish and seafood salads dressed with olive oil.

TECHNICAL SPECIFICATIONS

ORIGIN	Glera grapes coming from the high vineyards around the villages of Valdobbiadene, Vidor and Farra di Soligo Glera.
VARIETY	
TRAINING SYSTEM	Cappuccina with planting distance 3x1 and Guyot with planting distance 2.80x1.
HARVEST PERIOD	Second half of September.
VINIFICATION	Without the skins in stainless steel vats.
SECOND FERMENTATION	With selected local yeasts at controlled temperature for 30 days.
WINEMAKING METHOD	Italian method (Martinotti) with second fermentation in stainless steel tanks with natural fermentation.
PERLAGE	Fine and persistent.
COLOUR	Pale straw yellow.
BOUQUET	Fresh, delicate and fruity.
SERVING TEMPERATURE	6 - 8 °C

CHEMICAL-PHYSICAL PROPERTIES

RESIDUAL SUGAR	9,5 gr/l
ALCOHOL	11% Vol
ACIDITY	6,0 gr/l
PRESSURE	2,5 bar
DRY EXTRACT	> 16 gr/l

PACKING

1 BOX OF 6 BOTTLES 0.75 L	L 180 mm / A 330 mm / P 267 mm
1 PALLET / 5 layers - 95 case total	L 800 mm / A 1800 mm / P 1200 mm
SIZES AVAILABLE	0,75 Litres



A fresh, elegant sparkling wine filled with pleasing aromas typical of the best Proseccos. The flavour is dry.

FOOD PAIRINGS

Excellent as an aperitif, and with all meals. Ideal with shellfish, oysters and scampi. A wonderful accompaniment for vegetable or fish tempura. It also pairs well with light, simple fish dishes.

TECHNICAL SPECIFICATIONS

ORIGIN	Glera grapes coming from the vineyards around the villages of Vidor and Crocetta del Montello.
VARIETY	Glera.
TRAINING SYSTEM	Cappuccina with planting distance 3x1 and Guyot with planting distance 2.80x1.
HARVEST PERIOD	From 10th to 20th September.
VINIFICATION	Without the skins in stainless steel vats.
SECOND FERMENTATION	With selected local yeasts at controlled temperature for 30 days.
WINEMAKING METHOD	Italian method (Martinotti) with second fermentation in stainless steel tanks with natural fermentation.
PERLAGE	Fine and persistent.
COLOUR	Pale straw yellow.
BOUQUET	Delicate, slightly fruity and aromatic.
SERVING TEMPERATURE	6 - 8 °C

CHEMICAL-PHYSICAL PROPERTIES

RESIDUAL SUGAR	9 gr/l
ALCOHOL	11% Vol
ACIDITY	6,0 gr/l
PRESSURE	5,5 bar
DRY EXTRACT	> 16 gr/l

PACKING

1 BOX OF 6 BOTTLES 0.75 L	L 190 mm / A 310 mm / P 278 mm
1 PALLET / 5 layers - 80 case total	L 800 mm / A 1700 mm / P 1200 mm
SIZES AVAILABLE	0,200 Litres - 0,75 Litres



PROSECCO TREVISO
DENOMINAZIONE DI ORIGINE CONTROLLATA
EXTRA DRY

A fresh, elegant sparkling wine filled with pleasing aromas typical of the best Proseccos. The flavour is delicately fruity.

FOOD PAIRINGS

An irresistible accompaniment to both meat and fish-based savoury snacks. Not to be excluded as an accompaniment for spit roasted meats, especially chicken. Pairs well with battered vegetables and rice soup.

TECHNICAL SPECIFICATIONS

ORIGIN	Glera grapes coming from the vineyards around the villages of Vidor and Crocetta del Montello
VARIETY	Glera.
TRAINING SYSTEM	Cappuccina with planting distance 3x1 and Guyot with planting distance 2.80x1
HARVEST PERIOD	From 10th to 20th September.
VINIFICATION	Without the skins in stainless steel vats.
SECOND FERMENTATION	With selected local yeasts at controlled temperature for 30 days.
WINEMAKING METHOD	Italian method (Martinotti) with second fermentation in stainless steel tanks with natural fermentation.
PERLAGE	Fine and persistent.
COLOUR	Pale straw yellow.
BOUQUET	Fruity, aromatic and agreeable.
SERVING TEMPERATURE	6 - 8 °C

CHEMICAL-PHYSICAL PROPERTIES

RESIDUAL SUGAR	17 gr/l
ALCOHOL	11% Vol
ACIDITY	6,0 gr/l
PRESSURE	5,5 bar
DRY EXTRACT	> 16 gr/l

PACKING

1 BOX OF 6 BOTTLES 0.75 L	L 190 mm / A 310 mm / P 278 mm
1 PALLET / 5 layers - 80 case total	L 800 mm / A 1700 mm / P 1200 mm
SIZES AVAILABLE	0,75 Litres



SPUMANTE

BRUT

Sparkling wine made from grapes grown in the hills of the province of Treviso. It has intense and characteristic aromas of fruit with notes reminiscent of spring flowers. The flavour is dry.

FOOD PAIRINGS

A perfect and elegant aperitif to accompany fish appetizers, or raw fish carpaccio or with tartare sauce. Try it with a mixed fried seafood or shrimp tempura.

TECHNICAL SPECIFICATIONS

ORIGIN	Glera grapes coming from the vineyards around the villages of Vidor and Crocetta del Montello.
VARIETY	Glera.
TRAINING SYSTEM	Cappuccina with planting distance 3x1 and Guyot with planting distance 2.80x1.
HARVEST PERIOD	Second half of September.
VINIFICATION	Without the skins in stainless steel vats.
SECOND FERMENTATION	With selected local yeasts at controlled temperature for 30 days.
WINEMAKING METHOD	Italian method (Martinotti) with second fermentation in stainless steel tanks with natural fermentation.
PERLAGE	Fine and persistent.
COLOUR	Pale straw yellow.
BOUQUET	Intense and fruity.
SERVING TEMPERATURE	6 - 8 °C

CHEMICAL-PHYSICAL PROPERTIES

RESIDUAL SUGAR	9 gr/l
ALCOHOL	11% Vol
ACIDITY	6,0 gr/l
PRESSURE	5,5 bar
DRY EXTRACT	> 16 gr/l

PACKING

1 BOX OF 6 BOTTLES 0.75 L	L 190 mm / A 310 mm / P 278 mm
1 PALLET / 5 layers - 80 case total	L 800 mm / A 1700 mm / P 1200 mm
SIZES AVAILABLE	0,75 Litres



SPUMANTE
EXTRA DRY

Sparkling wine made from grapes grown in the hills of the province of Treviso. It has intense and characteristic aromas of fruit with notes reminiscent of spring flowers. The flavour is dry.

FOOD PAIRINGS

*A sparkling wine that goes well with shellfish appetizers and first courses of spring vegetables.
Great with white meats, fresh cheeses and fine biscuits.*

TECHNICAL SPECIFICATIONS

ORIGIN	Glera grapes coming from the vineyards around the villages of Vidor and Crocetta del Montello.
VARIETY	Glera.
TRAINING SYSTEM	Cappuccina with planting distance 3x1 and Guyot with planting distance 2.80x1.
HARVEST PERIOD	Second half of September.
VINIFICATION	Without the skins in stainless steel vats.
SECOND FERMENTATION	With selected local yeasts at controlled temperature for 30 days.
WINEMAKING METHOD	Italian method (Martinotti) with second fermentation in stainless steel tanks with natural fermentation.
PERLAGE	Fine and persistent.
COLOUR	Pale straw yellow.
BOUQUET	Intense and delicate.
SERVING TEMPERATURE	6 - 8 °C

CHEMICAL-PHYSICAL PROPERTIES

RESIDUAL SUGAR	17 gr/l
ALCOHOL	11% Vol
ACIDITY	6,0 gr/l
PRESSURE	5,5 bar
DRY EXTRACT	> 16 gr/l

PACKING

1 BOX OF 6 BOTTLES 0.75 L	L 190 mm / A 310 mm / P 278 mm
1 PALLET / 5 layers - 80 case total	L 800 mm / A 1700 mm / P 1200 mm
SIZES AVAILABLE	0,75 Litres



TRANQUILLO
WHITE WINE

A dry, slightly sparkling table wine with delicate aromas of mature fruit. It has a brilliant straw yellow colour and is satisfyingly full-flavoured.

FOOD PAIRINGS

Excellent as an aperitif but also in combination with legume-based soups, pasta dishes with delicate sauces, seasonal vegetable risottos, seafood, white meats and soft cheeses.

TECHNICAL SPECIFICATIONS

ORIGIN	Glera grapes coming from the vineyards around the villages of Vidor and Crocetta del Montello.
VARIETY	Glera.
TRAINING SYSTEM	Cappuccina with planting distance 3x1 and Guyot with planting distance 2.80x1.
HARVEST PERIOD	Second half of September.
VINIFICATION	Without the skins in stainless steel vats.
COLOUR	Brilliant straw yellow.
BOUQUET	Delicate and with notes of mature fruit.
SERVING TEMPERATURE	6-8 °C

CHEMICAL-PHYSICAL PROPERTIES

RESIDUAL SUGAR	9 gr/l
ALCOHOL	11% Vol
ACIDITY	6,0 gr/l
DRY EXTRACT	> 16 gr/l

PACKING

1 BOX OF 6 BOTTLES 0.75 L	L 162 mm / A 363 mm / P 244 mm
1 PALLET / 4 layers - 84 case total	L 800 mm / A 1602 mm / P 1200 mm
SIZES AVAILABLE	0,75 Litres

