



DIAMOND

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A decorative background featuring a dynamic splash of golden liquid, possibly champagne, with a diamond ring visible within the splash. The liquid forms elegant, swirling patterns. A thin horizontal gold line is positioned above the splash, and a thin vertical gold line is on the right side of the page.

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ABOUT US

Diamond is born as the result of a special encounter between the tradition of a third-generation family owned wine maker and a young, vibrant company with strong market and consumer knowledge regarding the food & beverage and entertainment sector.

Three entrepreneurs have put their effort and experience together to create an exclusive recipe for a truly special product which is growing to become an icon in the nightlife scene. The co founders' enthusiasm and drive has quickly transformed the new venture into a successful business with international clients.

FAMIGLIA
Tatta

restart ideas s.r.l.



TERRITORY

Diamond is born in the heart of the breathtaking Franciacorta region, whose beautiful vineyards are home to Italy's renown sparkling wine. The prehistoric winemaking tradition has brought to highly refined production techniques involving gentle pressing and a meticulous attention in all of the steps of production to maintain the structured and complex taste with its unmistakable scent.



CONCEPT

"The new Italian Sparkling" Diamond Milano Mix is a new product with a solid background, coming in two versions - Red & White - both of which provide a unique experience with no competitors. The powerfully appealing packaging and the engulfing flavour .

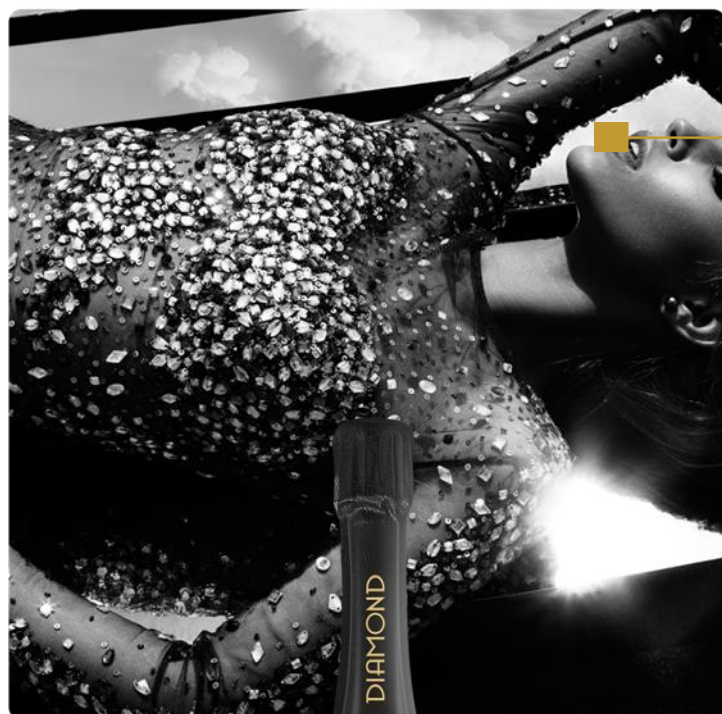


PRODUCTS

An elegant set of mildly alcoholic sparkling products bringing together the refined taste the Classic Italian Sparkling Wine and the pure strength of Vodka.

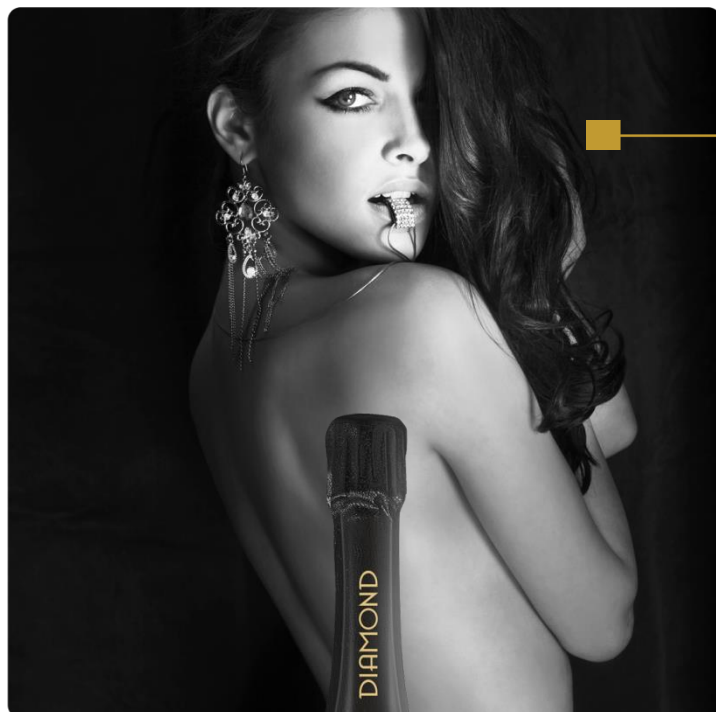
To enjoy Diamond at its best, store the bottles adequately and serve chilled.





WHITE DIAMOND 16,50°

The perfect choice for a glamorous and refined aperitif. A fashionable drink that is growing to be the leitmotif of metropolitan nightlife.



RED DIAMOND 13°



An elegant way to enjoy fish and white meat, but also a vibrant SuperBrut to celebrate the best moments of your day.

TECHNICAL SPECIFICATIONS

PRODUCT CATEGORY:

WHITE DIAMOND - Flavored wine 16,5°

RED DIAMOND — Aromatized drink wine 13°

BLEND: 100 % chardonnay.

ORIGIN: Rodengo Saiano, Cellatica, eastern border of the Franciacorta DOCG region

MORPHOLOGY: Mostly flat land

HARVEST: Last week of August

AVERAGE YIELD: Chardonnay 95 Ql/Ha

VINIFICATION: The must obtained from the soft pressing of the grapes is collected in stainless steel, thermo-controlled tanks for primary fermentation. The Cuvée Famiglia Gatta is obtained with a malolactic fermentation of no less than one year in stainless steel vessels, after which the wine coming from different vineyards is carefully blended to achieve the desired taste.

AFFINATION: 14 months before disgorgement

DISGORGEMENT: Addition of premium Vodka exclusively distilled from wheat

ALCOHOL CONTENT: 16.5 % white — 13% red

PRESSURE: 6 bar.

RESIDUAL SUGAR: 0 g/l.

CHARACTERISTICS: An original mix coming from two excellent products: a top shelf Franciacorta spumante and a prestigious Vodka, carefully balanced to maintain the fine and continuous perlage of the sparkling wine with a full, dry flavour and a warm, engulfing aftertaste.

SERVING TEMPERATURE: 6 ° C.

PAIRING: An alternative drink combining an unmistakable taste which may be enjoyed with food without prevailing excessively over other flavours. A wonderful choice for aperitif, or after dinner, also enjoyable with fish or white meat, wonderful with caviar.

TECHNICAL PACKING

BOTTLE WEIGHT: 1690 gr

BOTTLE CAPACITY: 0,75 l

BOTTLE SIZE;

h 300 mm — diameter 111 mm

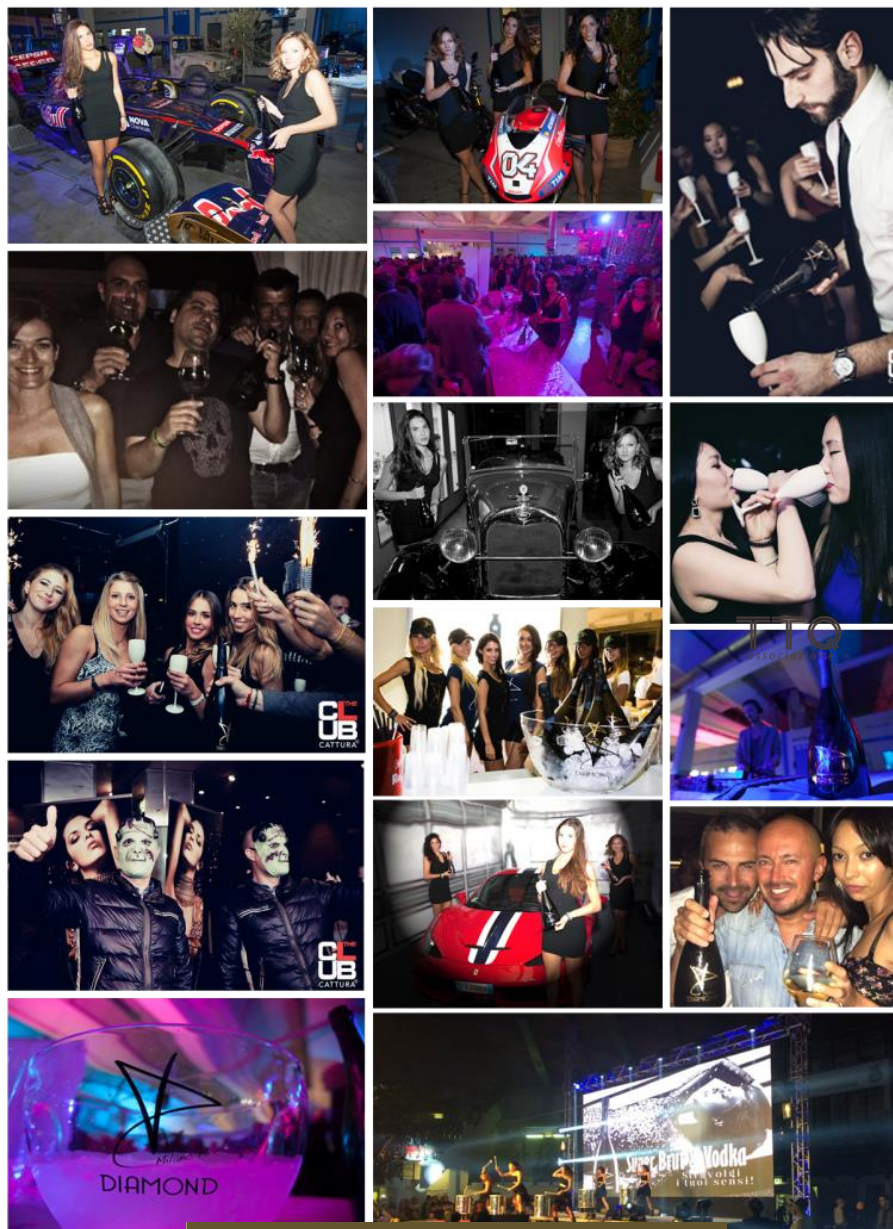
PALLETIZATION

BOTTLES PER CARTON: 6

CARTONS PER LAYER (EUROPALLET): 10

MAX LAYERS PER EUROPALLET: 5

MAX BOTTLES PER EUROPALLET: 300



Milano Mix **DIAMOND**

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Un nuovo modo di godersi un aperitivo