

CAVAZZA

STORIE DI VIGNA DAL 1928

PROSECCO ROSÉ

DOC Extra Dry Millesimato (sparkling)



SPUMANTE

A sparkling cuvée made from Glera and Pinot Nero grapes. Soft powder pink color, on the nose elegant floral aromas of rose petal and small red fruits berries like wild strawberries. On the palate it is enveloping and delicate, fresh and sapid.

TECHNICAL INFORMATION

AREA OF ORIGIN	Veneto, Prosecco Doc area
SOIL TYPE	Mix of limestone and clay
VARIETAL	Glera 90%, Pinot Nero 10%
TRAINING SYSTEM	Guyot
AVERAGE VINE AGE	10 years
HARVEST PERIOD	Mid of August/beginning of September
WINE MAKING	Glera in white, Pinot Nero in red with a brief skin maceration
FOAMING	Three months under pressure in tank, Charmat method

ANALYTICAL CHARACTERISTICS

ALCOHOL	11,5% Vol.
RESIDUAL SUGAR	15 g/l
TOTAL ACIDITY	5,8 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Soft powder pink color
PERLAGE	Long-lasting bead of fine-grained pinpoint bubbles
BOUQUET	Elegant floral aromas of rose petal and small red fruits berries like wild strawberries
TASTE	Enveloping and delicate, fresh and sapid
SERVING TEMPERATURE	4-6°C/42.8-46.4°F
SERVING SUGGESTIONS	Perfect as an aperitif but can also be combined with the whole meal, especially with seafood
BOTTLE SIZE	e 750 ml
CLOSURE	Wooden cork mushroom



HOW TO DESCRIBE ON WINE LIST

"PROSECCO ROSÉ"
Vino DOC Extra Dry, Millesimato