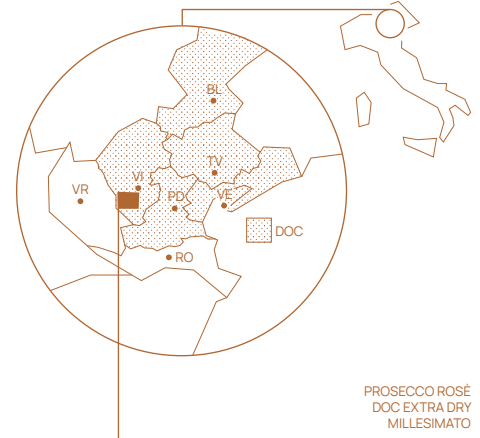


# Prosecco Rosé

DOC Extra Dry  
Millesimato



*Our Prosecco Rosé is a perfect blend of Glera and Pinot Noir, with soft pink color, fruit driven and creamy foam vinified in Charmat method.*



	<b>SIGHT</b> Pale rose.	<b>SMELL</b> The essence of sun-ripened strawberries intertwines gracefully with delicate undertones of fragrant roses.	<b>TASTE</b> Persistent perlage, offering a sensory dance on the palate. Red currant notes take center stage.	
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TECH INFO	<b>ORIGIN</b> Glera and Pinot Noir used to produce our Prosecco Rosé.	<b>AVERAGE AGE OF VINES</b> 10 years
	<b>REGION OF PRODUCTION</b> In the DOC Prosecco area	<b>HARVEST</b> On the second half of August for Glera, on the first week of September for Pinot Noir
	<b>SOILS</b> Limestone and clay	<b>WINEMAKING</b> The two varieties are vinified separately, and then blended together before the second fermentation, in autoclave, for three months.
	<b>GRAPE VARIETY</b> Glera 90%, Pinot Noir 10%	
	<b>TRAINING SYSTEM</b> Guyot	

ANALYTICAL CHARACTERISTICS	<b>ABV</b> 11.5%
	<b>SUGAR RESIDUAL</b> 15 gr/ltr
	<b>TOTAL ACIDITY</b> 5.8 gr/ltr

ORGANOLEPTIC PROPERTIES	Pink orange, the nose is a bouquet of delicate red fruits such as red currant, raspberries and strawberry. The palate is off dry, with the pleasant creamy sensation of the perlage that pairs perfectly with the acidity, and the return of the red fruits in the aftertaste.
	<b>SERVING</b> At 4-6 °C
	<b>PAIRINGS</b> Seafood, crudité, charcuterie.
	<b>VOLUME</b> e 750 ml

