

Prosecco Rosé

Prosecco DOC Rosé
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.



PROSECCO DOC
ROSÉ EXTRA DRY
MILLESIMATO

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

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

ORGANOLEPTIC PROPERTIES	<p>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.</p>
	<p>SERVING At 4-6 °C</p>
	<p>PAIRINGS Seafood, crudité, charcuterie.</p>
	<p>VOLUME e 750 ml</p>

