

# Prosecco DOC Rosé Spumante Brut Millesimato

Prosecco Rosé is the expression of a unique land, reach in flavors and elegance. This innovative interpretation of our terroir adds the magnificents of the Pinot Noir to the liveliness typical of the Glera grapes.

## TECHNICAL INFORMATION

<b>Classification</b>	Prosecco DOC Rosé
<b>Grape varieties</b>	Glera and Pinot Noir
<b>Area of origin</b>	Treviso - Veneto
<b>Harvest period</b>	August - September
<b>Winemaking process</b>	In thermo-conditioned stainless steel tanks.
<b>Alcoholic fermentation</b>	10 days at controlled temperature
<b>Foaming</b>	60/70 days in autoclave
<b>Sparkling winemaking method</b>	Martinotti-Charmat

## ANALYTICAL FEATURES

<b>Alcohol</b>	11,00% alc./Vol.
<b>Dosage</b>	10-11 gr./l
<b>Total acidity</b>	5-6 gr./l

## TASTING NOTES

<b>Perlage and color</b>	Light pink, with a fine and persistent perlage.
<b>Bouquet</b>	Delicate floral notes and hints of apple, pear and raspberry.
<b>Taste</b>	Pleasantly fresh and well-balanced, with good acidity and saltiness.
<b>Food pairings</b>	It pairs perfectly with pizza, pasta and light dishes such as grilled vegetables.
<b>Serving temperature</b>	6-8° C

## ON WINE LIST

<b>Name</b>	Prosecco DOC Rosé Spumante Brut Millesimato - Organic and Vegan Wine
<b>Number</b>	ART. 652

