



SPARKLING WINES



PROSECCO D.O.C. ROSÉ BRUT Millesimato

Grape: Glera 90% and Pinot Nero 10%

Winemaking: soft-crushing of the bunches, must clarification by settling at low temperature and fermentation in stainless steel tanks at controlled temperatures. Suitable blending and formation of the cuvée used to produce Prosecco Rosé. Secondary fermentation in pressurised vat with selected yeasts at 16-17°C and holding in vat. Bottling and left to age in a conditioned warehouse.

Wine: bright, delicately pink colour, with fine and persistent perlage. Aroma: fruity with notes of small red fruits, floral with notes of violet, wild rose, may present hints of bread crust. Fresh, savoury, with good persistence and slightly robust in the mouth.

Food matching: perfect as an aperitif, goes well with creamy finger foods or savoury snacks. Its distinct elegance allows various pairings at the table, preferable with seafood or white meat dishes, delicious with red fruit desserts or simply strawberries. Serving chilled at about 8°C.

Alcoholic strength by volume: 11%vol

Residual sugar: 10-12 g/l