SACCHETTO

PROSECCO DOC ROSÉ
BRUT
MILLESIMATO



The pale pink color of this Prosecco DOC Rosé preludes scents of rose and violet. The fresh flavor releases fruity notes of raspberry, cherry and red fruits on the palate. Original bubbles, ideal as an aperitif but also paired with light appetizers, first and second courses based on fish and white meat. Serve chilled at 6-8°C.

Classificazione:	Prosecco D.O.C. Rosè Brut Vino Spumante
Zona d'origine:	Veneto and Friuli Venezia Giulia
Vitigni:	85% Glera, 15% Pinot Nero
Vinificazione:	Must of Glera obtained through soft pressing by means of a horizontal press, followed by slow fermentation of pure must at a controlled temperature and thanks to selected yeasts. Pinot Nero is wine-made in red, in contact with skins for 5/7 days at a controlled temperature with selected yeasts. The Glera and Pinot Nero wines are then refermented together according to the Charmat Method. This last process takes at least 60 days.
Maturazione:	In steel containers at a controlled temperature.
Affinamento:	In bottle
Longevità:	14/18 months depending on the temperature and lighting of the place where it is stored.
Colore:	Pale pink.
Profumo:	Intense aroma with floral notes of pink and violet combined with the fruity hints typical of wild strawberries.
Sapore:	Fresh flavour with fruity notes of raspberry cherry and small red fruits, long and persistent finish.
Gradazione alcolica:	11% Vol
Acidità totale:	5,6 - 5,8 g/l
Residuo Zuccherino:	9 - 11 g/l
Temperatura di servizio:	6 - 8 °C
Abbinamenti consigliati:	Excellent as an aperitif, it goes perfectly with light appetizers, first and second courses based on fish and white meats.
Riconoscimenti:	**2022 - Decanter - Bronze Medal** **2022 - I.W.S.C. - Bronze Medal** **2021 - Wine & Spirits- 88 pt** **2021 - Wine Enthusiast - 89 pt**