



SACCHETTO

## PROSECCO DOC ROSÉ BRUT

MILLESIMATO - 0,75l Vino spumante

SACCHETTO

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**CLASSIFICATION:**

Prosecco Doc Rosé Brut  
Vino Spumante

**AREA OF ORIGIN:**

Veneto and Friuli Venezia Giulia

**GRAPES:**

88% Glera, 12% Pinot Nero

**WINEMAKING:**

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.

**AGEING:**

In temperature-controlled steel containers.

**REFENING:**

In bottle

**PRESERVATION:**

14/18 months depending on the temperature and brightness of the storage place.

**COLOUR:**

Pale crystalline pink

**AROMA:**

Intense aroma with floral notes of pink and violet combined with the fruity hints typical of wild strawberries.

**FLAVOUR:**

Fresh flavour with fruity notes of raspberry cherry and small red fruits, long and persistent finish.



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**SERVING TEMPERATURE:**

6 - 8° C

**GASTRONOMIC MATCHES:**

Excellent as an aperitif, it goes perfectly with light appetizers, first and second courses based on fish and white meats.

**ALCOHOL CONTENT:**

11.5% Vol

**TOTAL ACIDITY:**

5,6 – 5,8 g/l

**RESIDUAL SUGAR:**

9 -11 g/l

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