

PROSECCO D.O.C. ROSE'
BRUT Millesimato
VINO SPUMANTE
LINEA TOP



Classification: Prosecco D.O.C. Rosé Brut
Vino Spumante

Area of Origin: Veneto and Friuli Venezia Giulia

Grapes: 88% Glera, 12% Pinot Nero

Wine-making: 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 steel containers at a controlled temperature.

Refining: In bottle.

Preservation: 14/18 months depending on the temperature and lighting of the place where it is stored.

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.

Alcohol content: 11,5% Vol
Total Acidity: 5,6 – 5,8 gr/l
Residual Sugar: 9 – 11 gr/l

Serving Temperature: 6 - 8° C

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