

## ROSÉ PROSECCO SPUMANTE BRUT

Wine with a pale, bright pink color. With a lively perlage and persistent foam, it has intense aromas with floral scents of white and red flowers accompanied by fruity notes such as apple, pear and hints of red fruit, such as strawberry and raspberry. The taste is fresh and on the palate it is pleasant and harmonious.

Available on formats:  
0,75 L



|                     |  |
|---------------------|--|
| AREA OF PRODUCTION  | Veneto   |
| GRAPE VARIETY       | 87% Glera grapes 13% Pinot Nero                                |
| TYPE OF SOIL        | Clayey   |
| VINE REARING        | Sylvoz – Double Flipped (or Cappuccina)                        |
| HARVESTING TIME     | Grape maturation, September                                    |
| WINE MAKING         | Vinification divided from the grapes, short contact with skins |
| FERMENTATION        | Fermentation with controlled temperature                       |
| SECOND FERMENTATION | 60-90 days   |
| AGING               | 1-3 months   |
| FOAM METHOD         | Charmat method   |
| ALCOOL LEVEL        | 11% vol  |
| LEVEL OF SUGAR      | 9-10 g/l   |
| PRESSURE            | 5 atm  |
| STORE               | Store in dry place with constant humidity, away from light     |

### Organoleptic characteristics

|                        |   |
|------------------------|---|
| COLOR                  | Pale bright rose  |
| PERLAGE                | Fine-grained and persistent perlage   |
| FOAM                   | Creamy texture  |
| PERFUME                | Fruity and floral perfumes, with hints as apple, pear and notes of red fruits |
| TASTE                  | Fresh, harmonic and fragrant  |
| MATCHING               | Delicate appetizers, fish dishes, dessert                                     |
| TEMPERATURE OF SERVICE | 6-7°  |