



LE MONDE

PROSECCO D.O.C. ROSÉ EXTRA BRUT

Sparkling Wines Collection



Grape variety: Glera and Pinot Nero

Type of terrain: Calcareous-clay, rich in microelements

Training System: Guyot and Sylvoz

Vine density: 3.100 vines/ha

Harvest time: Mid-September

Vinification: Soft pressing of the grapes in reducing conditions. Primary alcoholic fermentation at a controlled temperature of 17°C, cleaning of the base, secondary fermentation with the Charmat method for 30 days at a controlled temperature of 16°C, followed by at least 30 days on the lees.

Ageing potential: 1-2 years after production

Alcohol by volume: 11,5%

Residual sugar: 3 g/l

Serving temperature: Approx. 6-7°C

Presentation: 0.75l bottles in 6-bottle boxes

COLOUR

Bright soft pink with a fine and persistent perlage.

AROMA

Bouquet rich in references to small red fruits: wild strawberries, currants, raspberries, cherries and strawberries, currants, raspberries, cherries and floral notes.

FLAVOUR AND TASTE

Fresh, pleasantly lively, its imprint lingers for a long time on the on the palate.

FOOD PAIRINGS

The ideal companion for an aperitif, it is not afraid of comparison with with tasty cold cuts or even smoked fish dishes. Also to be tried with elaborate first courses.