

# 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:** For the Glera, soft pressing of the grapes in reducing conditions. Primary alcoholic fermentation at a controlled temperature of 17°C, cleaning of the base for the pinot nero, classic red vinification. Secondary fermentation with the Charmat method at a controlled temperature of 16°C, followed by at least 30 days on the lees.

**Ageing potential:** 2-3 years after production  
Optimal maturation 1 year

**Alcohol by volume:** 11,5%

**Residual sugar:** 3 g/l

**Serving temperature:** Approx. 6-7°C

**Presentation:** 0.75 l 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 palate.

## FOOD PAIRINGS

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



## AWARDS

FALSTAFF SPARKLING SPECIAL 2023  
Harvest 2022: 90 points



LE MONDE