



Prosecco Rosé D.O.C. BRUT

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: 12 g/l.
SERVING TEMPERATURE: Approx. 6-7°C.
PRESENTATION: 0.75l bottles in 6-bottle boxes.

COLOUR

Pale straw-yellow.

AROMA

A delicate aroma with hints of fruity apple and floral wisteria, which give way to notes of crusty bread.

FLAVOUR AND TASTE

A lively, pleasant flavour that is well balanced with a fruity finish.

FOOD PAIRINGS

Ideal as an aperitif, it is also the perfect accompaniment to a fresh cheeseboard or light pulse soup.

