



PROSECCO DOC ROSÉ Spumante Brut Millesimato



Our Prosecco Rosé blends two rich terroirs in an innovative and elegant expression of flavors.

TECHNICAL SPECIFICATIONS

classification	DOC
grapes	Organic grapes: 90% Glera and 10% Pinot Noir
vineyard location	Santa Maria del Piave (Veneto) e Frattina (Friuli-Venezia Giulia)
terroir	Gravel and clay
training method	Sylvoz
winemaking method	Glera and Pinot Noir grapes are vinified separately, then blended before the secondary fermentation with “Martinotti - Charmat” method, that lasts for about 60 days.
alcohol content	11.50 % Alc./Vol.
available sizes	0,75 LT

TASTING NOTES

appearance	Pale pink, with a fine and persistent perlage.
bouquet	Delicate floral scents, with hints of apple, pear and raspberry.
flavor	Pleasant and fresh, with a good balance between acidity and saltiness.
serving temperature	6-7° C
food pairings	Excellent as aperitiv. It pairs perfectly with pizza, pasta, as well as fish dishes, sushi and sashimi.



ART. 726