



Prosecco DOC Rosé Extra Dry

Grape variety:

90% Glera, 10% Pinot Nero (vinified on the skins)

Harvest:

The Pinot Nero is harvested in the first week of September and the Glera around the middle of September.

Winemaking:

Pinot Nero: the grapes are pressed and fermented at a controlled temperature of 23-25°C. The process takes about two weeks. Subsequently, racking and ageing in steel takes place until the blend is created.

Glera: fermentation takes place at a controlled temperature of 16-18°C. The wine then ages naturally on the lees to acquire the right structure.

Blend: the two wines are moved to an autoclave (10% Pinot Nero, 90% Glera) and here the sparkling process (second fermentation) takes place. The sparkling wine rests in an autoclave and is then bottled.

Tasting:

It has a pale pink colour. The aroma is fruity and soft, with gentle nuances of ripe fruit. On the palate it is soft and enveloping with apple, pineapple and citrus yielding a mouthfeel that is delicate but always capable of exhibiting character and personality.

Pairings:

Lightly-flavoured dishes, white meats and fish

Residual sugars:

Extra Dry (14 g/l)

Alcohol:

11.5%

Serving Temperature:

6-8°C

BOTTLE : 750 ml.

EUR-PALLET : 80 CASES x 6 BOTTLES

