



Prosecco Rose' Spumante Extra Dry



IN VINEYARD

Prosecco Rosè is a new launch of product from appellation Prosecco Doc. Available from november 2020.

It is a pink sparkling wine obtained from Glera grape and Pinot Noir with Charmat method.

ORGANOLEPTIC CHARACTERISTIC

Soft powder pink color with fine bubbles that enhance its brightness. On the nose, elegant floral aromas of rose petal, peony and small red berry fruits such as raspberry, followed by litchi and papaya. On the palate, enveloping and delicate, refined in balance and in the fruity and sapid-mineral olfactory returns that chase a never aggressive freshness. Pleasant raspberry and fruity finish.

SERVING SUGGESTION

Perfect as an aperitif but can also be combined with the whole meal, especially with fish crudités.

Ideal with local fish tempura by fennel and orange salad.



TECHNICAL DATA

GRAPE 90% Glera 10% Pinot Noir **VINEYARDS LOCATION** Loncon di Annone Veneto

SOIL TYPE clay and limestone

GROWING METHOD Sylvoz





NAME Prosecco Rosè Doc **ALCOHOL CONTENT** 11.00 % vol

RESIDUAL SUGAR 16,00 g/l 5,50 g/l **TOTAL ACIDITY SERVING SUGGESTION** 8-10°C

AVAILABLE SIZE Bottle of 750 ml