



PROSECCO DOC ROSE' SPUMANTE BRUT MILLESIMATO

Type: sparkling rosè wine

Grapes: Glera and Pinot Nero

Characteristics and location of the vineyards: vineyards planted on land with medium consistency

Vineyard system: sylvoz

Harvest: manual between the 1st and 2nd ten days of September

Vinification: in white obtained by soft pressing of high quality whole grapes. Primary and secondary fermentation strictly conducted at low temperatures according to the Martinotti method (autoclave).

Colour: bright pale pink

Bouquet: delicate and graceful, rich in notes of small fruits

Taste: enveloping, fresh and agile with a juicy finish. The bubble gives it liveliness

Serving temperature: 6-8 °C

Alcohol content: 11%

Recommended pairings: It proves versatile and dynamic in the combination at the table. It can accompany delicious aperitifs; cold cuts; fish appetizers, both cooked and raw; first courses of fish based on tomato and, unexpectedly, also with the pizza

Wine storage: in a cool place at 12-14 °C and protected from light