



PROSECCO VENETO SPUMANTE EXTRA DRY ROSE' D.O.C.

- Grapes:** 90% Glera and 10% Pinot Noir from the D.O.C. zone of the Veneto
- Vineyard:** This Prosecco comes from the protected area of Veneto. The vineyards lie at 350 meters above sea level. The vines are an average of 25 years old .
- Harvest:** Beginning of September – by hand
- Fermentation:** The grapes are soft pressed and after cold decanting, the free run juice is placed in stainless steel. Specially selected yeast are added and fermentation is controlled at 18° C for 8-10 days. There is no malolactic fermentation and the wine is filtered and transferred to autoclaves with the addition of saccharose and selected yeasts for a second fermentation following the Martinotti-Charvat tradition. The temperature is controlled at 14/15°C. When the desired atmospheric pressure is reached (usually 1 month) the wine is refrigerated, cold stabilized at -2/-3°C and is filtered and bottled.
- Aging:** None
- Alcohol:** 11%
- Acidity:** 5.5-6
- Residual Sugar** 10-14 g/ liter
- Color:** Light salmon-pink colored with greenish reflections. The perlage is fine and continuous.
- Bouquet:** Fragrant, joyous bouquet full of Parma violets, wisteria and acacia flowers. Delightful notes of wild strawberries, cherries and white peach.
- Taste:** Fresh and clean with a soft body and a pleasing sparkle. The fruit is subtle and reminiscent of apples and peaches with a hint of almond in the background. The finish is inviting
- Foods:** Can be drunk by itself as an aperitif or with seafood and fish, pastas with cream sauces, chicken and fresh cheeses.



ENOTECA DE RHAM SELECTION