

# PROSECCO DOC ROSÈ MILLESIMATO BRUT SPARKLING WINE



## TECHNICAL SHEET

**Production zone:** Prosecco Treviso, Pinot Treviso Veneto

**Soil:** calcareous

**Grapes:** Glera 85% (known as Prosecco) – Pinot Noir 15%

**Harvest:** Manual.

**Vinification:** Soft pressing of the grapes with membrane presses, settling of must, fermentation at controlled temperature (18 °) with selected yeasts. Maturation on the lees in stainless steel tanks for about three months.

**Fermentation:** Martinotti method with temperature controlled fermentation (14 ° -15 °) performed with selected yeasts. Cycle time about 45 days.

Pinot Noir: maceration for about 10 days

## ORGANOLEPTIC CHARACTERISTICS

**Appearance:** pale pink really bright, foam dense and persistent perlage.

**Bouquet:** intense and fine, red rose floreal notes

**Taste:** dry, very intense at the end with wild strawberries notes

## ANALYTICAL DATA

Alcohol: 11.5% vol.

Residual sugar: 3 g / l

Acidity: 6.5 g / l

PH 3.20



0,75l x1 x2 x6

## SERVING SUGGESTIONS

Convivial wine, great as aperitif, good with fish. We suggest it With spice oriental dishes



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