

Infinito Prosecco Rose Extra Dry Millesimato

Casa Vinicola Botter

Italy - Veneto

This Prosecco comes from the area of Veneto. The vineyards lie at 350 meters above sea level and are planted with vines of an average of 25 years old. The wine is light salmon-pink colored with greenish reflections. The perlage is fine and continuous. The fragrant and joyous bouquet is full of Parma violets, wisteria and acacia flowers. Delightful notes of wild strawberries, cherries and white peach.

It is fresh and clean in the mouth 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.

Specifications

Wine Type	Sparkling
Varietals	90% Glera and 10% Pinot Noir from the Veneto region.
Age of Vines	Average 25 years
Agricultural Practices	Sustainable
Soil type	Calcareous Stoney
Vinification	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-Charmat 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. RS : 10-14 grams per liter
Production	100 (9-liter cases)
Pairings	Can be enjoyed by itself as an aperitif or with seafood and fish, pastas with cream sauces, chicken and fresh cheeses.

