

Ornato Prosecco Rose

Casa Vinicola Botter

Italy - Veneto

This Prosecco comes from the area near Treviso. The vineyards lie at 200 to 350 meters above sea level. They are protected from the north winds by the Alps and the nearby Adriatic brings humidity which keeps the winters wet and the hot summer air from becoming too drying. The soil is clay with sand. The vines are an average of 25 years old.

Color: Brilliant pale salmon pink with violet reflections. The perlage is fine and continuous.

Bouquet: Fragrant and inviting bouquet full of buoyant wild strawberry and cherry notes intermingled with violets, acacia flowers, and roses.

Taste: Fresh and vibrant with a soft body, a bright sparkle and a delightful array of summer fruits. There is an outstanding harmony between the acidity and the fruit. The finish is captivating and persistent.

Acidity: 5.5 - 6

RS: 10 - 14 g/ liter

Specifications

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| Wine Type | Sparkling |
| Varietals | 90% Glera and 10% Pinot Noir from the protected D.O.C. zone of the Veneto |
| 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 yeasts are added and fermentation is controlled at 18° C for 8-10 days. There is no ML fermentation and the wine is filtered and transferred to autoclaves with the addition of saccharose and selected yeasts for a second fermentation using the Martinotti-Charvat tradition. The temperature is controlled at 14/15°C. When the desired atmospheric pressure, alcohol and sugar levels are reached the wine is refrigerated, cold stabilized at -2/-3°C and is filtered and bottled. The process takes around 60 days with a purposely prolonged period on the selected lees which gives this Prosecco more body and greater complexity. |
| Production | 100 (9-liter cases) |
| Pairings | Delightful as an aperitif or with seafood and fish, pastas with cream sauces, white meats, fresh cheeses and mushroom dishes. A refreshing accompaniment to desserts. |

