



ROSÉ

PROSECCO DOC - Brut Millesimato

GRAPE VARIETIES:	Glera (min 85%) and Pinot Noir (max 15%).
GEOGRAPHICAL LOCATION:	From the best vineyards of the Prosecco D. O. C. production area.
HARVEST PERIOD:	September.
VINIFICATION:	The Glera grape is vinified off the skins at a temperature of 18°C. The Pinot Noir is vinified at a temperature of 25°C, in contact with the skins for about 4-5 days. Slow fermentation in large closed containers at 14-15°C is followed by contact with the fine lees for a minimum of 2 months.
SERVING TEMPERATURE:	5 - 7°C, open immediately before serving.
AVAILABLE SIZES:	0.75 L - 0.2 L

ANALYTICAL FEATURES

PRESSURE BEHIND THE CORK:	55 ATM.
RESIDUAL SUGAR:	9 g/l.

ORGANOLEPTIC FEATURES

COLOUR:	Soft pink colour reminiscent of peach flowers.
PERLAGE:	Abundant foam and lively, fine perlage.
BOUQUET:	On the nose the typical aromatic notes of the Glera grape are enriched with very delicate and fresh scents of brambly fruits, such as redcurrant and raspberry. The bouquet of white flowers and berry fruit is finally enveloped by a very pleasant balsamic note of fresh rosemary leaves.
TASTE:	On the palate every sip is bursting with life, with the very pleasant freshness, flavour and full-bodied structure of Pinot Noir. The finish is long and complex and perfectly matches the aromas. Harmonious and elegant, with a long and silky finish.
FOOD AFFINITIES:	Perfect as an aperitif with nibbles. Ideal with light pasta dishes with pesto or mushroom based sauces. Try with beetroot carpaccio or a light salad of cherry tomatoes, fresh herbs and avocado. Delicious with dessert such as fresh strawberries.