



Prosecco D.O.C. Rosé
Spumante Rosa



Grapes:

Glera and Pinot Nero

Area of production:

region of Veneto

Soil:

clayey, limestone, sub-alkaline

Harvest:

grapes are hand-picked in September

Vinification:

soft pressing of grapes, static decantation and fermentation at controlled temperature

Maturation:

in stainless steel tanks at temperature controlled, in contact with fine lees

Prise de mousse (sparkling process):

the second fermentation takes place in stainless steel tanks (cuvée close) at temperature controlled with indigenous selected yeasts and lasts 60 days. Tartaric stabilization at low temperature

Bottling:

isobaric after sterile filtration

Bottle refinement:

roughly 2 months

Colour:

straw yellow with greenish hues; very fine and persistent perlage

Aromas:

lovely and pleasant alternation of floral and fruity notes that reminds of golden apple and pear

Taste:

great balance between the softness of the residual sugars and the fresh, vibrant acidity. Pleasant and persistent aftertaste

Service temperature:

we recommend to serve at 6-8 °C (43/47 °F) in "tulip"-shaped crystal glasses to fully appreciate its aromas and fine perlage

Acidity: 6.8 g/l

Ph: 3,15

Residual sugars: 11 g/l

Alcohol: 11.5% by vol.



0,375
x 12



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA

