

96 Rosé Brut

Prosecco Rosé DOC
Brut Millesimato

Variety: 90% Glera - 10% Pinot Noir.

Harvest: end of August for Pinot Noir - beginning of September for Glera.

Vinification: the Glera grapes are white vinified at a temperature of 14 - 18°C. The Pinot Noir grapes undergo brief pre-fermentation maceration for 24 - 36 hours at a temperature of 8 - 10°C, followed by red vinification at a temperature of 20 - 23°C. The two base wines are then blended before prise de mousse, which takes place on selected yeasts at a temperature of 14 - 13°C for at least sixty days. The wine ages in bottle for a month before distribution.

Tasting notes: bright pink with fine, lingering perlage. On the nose definite fragrances of wild strawberries, raspberries, redcurrants and cherries, enhanced by white pulp peaches, apricots and a floral touch. Fresh on the palate, with a predominance of fruit. This is an elegant, pleasantly fruity, delicate wine.



Bottle pressure: 5,5 atm

Residual sugar: 11 g/l

Alcohol: 11%

Serving temperature: 6 - 8 °C

Sizes available: 0,75 L

