



**Prosecco D.O.C. Rosé
Brut Millesimato**

Production area: Glera and Pinot Noir grapes from our vineyards.

Ripening: half of September

Vine training technique: Guyot, Cordon Training

Plants density: 4500 plants per hectare

Soil composition: consisting of stones, loose, calcareous.

Vinification: without maceration, with soft pressing of grapes. After removing musts, fermentation goes on at the controlled temperature of 18-20 °C. Second fermentation takes place in autoclave at the temperature of 15-16 °C.

Alcoholic volume: 11 %

Sugar: 11 gr. lt.

Acidity: 6 gr. lt.

Description: pale pink colour, with fine and persistent perlage. It has an intense peach-tree, wild strawberry, green apple perfume, characteristic of its grape variety. On the palate it is fresh, with a good flavour and delightfully soft.

Pairings: it is the sparkling wine perfect with appetizers, or main courses with truffles, vegetables, fish or white meat. It matches well with sea salad. Very good with sushi and fried fishes. It is worth tasting with Parma and San Daniele Ham, mortadella cut in little cubes and Parmigiano cheese. To be served at a temperature of 8-10 °C, preferably in a ice bucket.

Conservation: to be kept in fresh places at a temperature of 12-16 °C, far from light, avoid to keep it long time in refrigerator.