



CABERT

CANTINA DI BERTIOLO
DAL 1960



PROSECCO ROSE'

DOC PROSECCO



Pale pink, fresh and fruity, with fine bubbles,
cherry notes, and a soft, balanced taste.

SOIL

Alluvial soils, rich in stones and gravel.
Marl-sandstone in the hills,
gravelly in the plains, resulting in
mineral and well-balanced wines.

VINIFICATION/FERMENTATION

Pinot Noir is vinified in red in the traditional
way for 10 days, followed by soft pressing and
malolactic fermentation and then resting on its
yeasts. Glera grapes are cold macerated for 16
hours to extract all their aromaticity and then be
softly pressed and fermented at a temperature of
16-18 °. The second fermentation begins with the
blend of the two base wines, Prosecco and Pinot
Noir, and the re-fermentation in autoclave up to
the residue of 13 g / l of sugars. Then follows the
refinement in autoclave for 60 days at 12 ° C with
periodic bâtonnage.

TECHNICAL ANALYSIS

Alcohol: 11,00 %vol . Contains sulphites

DESCRIPTION

The pale, bright and elegant pink of this wine is
combined with the subtle and persistent perlage,
which releases a pleasant and fragrant scent
with delicate notes of cherry and small red fruits.
Overall it is light, soft and with a balanced taste,
supported by the right acidity and sweetness.
In the mouth it is fresh and fruity, maintaining an
excellent balance.

GASTRONOMIC PAIRING

Excellent accompaniment to fresh cheeses and
fish-based dishes, from appetizers with shellfish
to first courses. Undoubtedly an excellent choice
for a good aperitif.

AWARDS

Some of the awards received:

GILBERT & GAILLARD

- 2022 - **GOLD MEDAL**
- 2021 - **GOLD MEDAL**

TASTING GUIDA L'ESPRESSO

- 2021 - PT. **87,5**

SPARKLING WINE FESTIVAL - ONAV VERONA

- 2021 - PT **85**