

Prosecco Rosè

DOC PROSECCO

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BUNCH

Glera: big, winged
Pinot Noir: Medium-small, almost cylindrical, winged



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 refermentation 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 batonage.



RIPENING

At the end of August, the first days of September



STYLE

Sparkling, smooth



SERVING TEMPERATURE

4 - 6° C



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 INTERNATIONAL CHALLENGE

2021 ORO / GOLD

TASTING GUIDA L'ESPRESSO

2021 pt. 87,5

SPARKLING WINE FESTIVAL - ONAV VERONA

2021 pt. 85

VINUM WORLD OF ROSÉ - SWITZERLAND

2021 pt. 75