



PROSECCO ROSÉ

Organoleptic notes and food pairing

Elegant pink color, with a fine and lively perlage, it boasts a well-balanced aroma with plenty hints of red fruits and flowers.

On the palate it is full, savory and balanced. Perfect with every meal and as an aperitif. It is excellent with light foods, appetizers and fish courses. It is also recommended with a tasty pizza.

Grapes: 90% Glera and 10% Pinot nero

Terrain type: flat with gravelly substrate covered by earthy material

Cultivation system

Doppio capovolto system

Density: 3500 plants per hectare

Harvest method: mechanically

Bottles type: 0.75 l; 1.5 l

Vinification:

Glera is vinified as a white wine through soft pressing, static decantation and fermentation in steel tanks. Pinot Nero is vinified as a red wine through short maceration with skins. After blending, the second fermentation takes place in autoclave according to the Charmat method.