



V23013075

Prosecco DOC Rosé Spumante Brut - cl 75

Bottega Pink Gold Prosecco Doc Rosé is a sparkling Prosecco rosé Brut that originates from a blend of Glera and Pinot Noir grapes grown in the Prosecco DOC area, which are cultivated according to classic and traditional techniques and which have maintained their quality and typicality unchanged over the years. It is also characterized by the unmistakable livery of the bottle, made with an exclusive metallization process, thanks to which the pink colour becomes an integral part of the external surface of the glass.



Production Area: Hilly area in the Province of Treviso (Veneto)

Vine: Glera

Plants per Hectare: 2500-3000

Training System: Double inverted- Sylvoz

Harvest Period: From mid-September

Yield per Hectare: 130 q/Ha

Production area: Prosecco DOC Area

Vine: Pinot Noir

Plants per Hectare: 4500

Training System: Spurred Cordon

Harvest Period: Starting from the last 10 days of August

Yield per Hectare: 70/80 q/Ha

Characteristics:

Production Area

- > The cultivation area of Glera and Pinot Noir grapes, used for the production of this wine, extends in the Prosecco DOC Area.
- > This area is characterized by a mild climate and clayey soils of alluvial origin rich in minerals, ideal conditions to best express the properties of the Glera and Pinot Noir grapes.

Production Process

- > The grapes are harvested when the sensory analyses carried out on the grapes in the vineyard and the ripening index analysis show a natural acidity and good minerality (induced by the soil).
- > Since the two varieties have different ripening times, they are vinified separately.
- > Glera grapes are generally harvested in mid-September. The grapes are destemmed, softly pressed and finally the must is cleaned. The first fermentation takes place in steel tanks after the addition of selected yeasts.
- > Pinot Noir, on the other hand, is harvested at the end of August. After the harvest, the grapes are destemmed and softly pressed. A pre-fermentative maceration of about 12-16 hours is carried out in contact with the skins to extract the colour. The must is then separated from the skins and fermented at a controlled temperature.
- > The two wines obtained, together with a percentage of must from Glera, will then be blended and refermented according to the Martinotti Method at a controlled temperature of 15-16° C and the refermentation process lasts on average 2 months.





Organoleptic Characteristics:

Color and Appearance: bright pink mother-of-pearl, fine and persistent perlage.

Bouquet: Complex olfactory notes with distinct floral hints (jasmine, elderflower and rosebud) and fruity hints of pear and white peach. Spicy notes and underbrush on the finish.

Taste: Fresh and slightly sapid, it reproduces on the palate a complexity similar to the olfactory one.

Chemical Characteristics:

ABV: 11.5%

Sugar, g/l: 10-14

Total Acidity, g/l: 5,00-6,50

Serving Temperature: 4-5 °C

Serving Suggestions: Aperitif and special occasions. Fish tartare or carpaccio, tagliatelle with courtyard ragout, sea bream in acquapazza.

Enjoy it within: 22 months.



Recommended Glass: Flute.



Awards

Silver Medal - IWC International Wine Challenge - UK (2023)

Gran Gold Medal - Berliner Wein Trophy - DE (2023)

Gold Medal - Summer Days category, Glass of Bubbly Magazine - UK (2021)

Premio Mediterraneo del Packaging - IT (2021)

Gold Medal - The Drinks Business, The Prosecco Masters - UK (2021)

Gold Medal - Mundus Vini - DE (2021)

Silver Medal - Concours Mondial de Bruxelles - BE (2021)

