



V43052075

## Prosecco Rosé DOC Spumante Brut - cl 75

Prosecco Rosé DOC is a Brut sparkling wine that originates from grapes grown in the province of Treviso and in Friuli Venezia Giulia, cultivated according to classic and traditional techniques that have maintained their quality and typicality unchanged over the years. Prosecco Rosé DOC is made from a blend of Glera and Pinot Noir.

**Vine:** Glera

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

**Plants per Hectare:** 2500-3000

**Training System:** Sylvoz and Double inverted

**Harvest Period:** From mid September

**Yield per Hectare:** 130 q/Ha

**Vine:** Pinot Noir

**Production area:** Friuli Venezia Giulia

**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 grapes, used for the production of this wine, extends in the mainly hilly area of the province of Treviso, in Veneto, whereas Pinot Noir is cultivated in Friuli.

> These areas are 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 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:** Fruity aromas (with distinct hints of apple, white peach, citrus and wild strawberries) and floral notes like peach blossoms.

**Taste:** Fresh and delicate, it is fragrant on the palate and confirms the olfactory sensations. It is characterized by a good retro-olfactory persistence.

**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:** Excellent as an aperitif, it can be served during the whole meal and goes well with cold and light dishes, such as a caprese or a plate of medium-aged raw ham, with vegetable risottos, not too elaborate main courses of fish and roast or grilled white meat. Perfect with raw fish and sushi. It is also recommended in combination with pizza.

**Enjoy it within:** 22 months.



**Recommended glass:** Flute.