

PROSECCO ROSÈ MILLESIMATO 2020



Denomination	DOC
Type of wine	Rosè
Region di origine	Veneto
Soil	Clayey
Grapes	85% Glera and 15% Pinot Noir
Harvesting time	Beginning of September
Vinification	After a soft pressing, the must undergoes fermentation at a controlled temperature of about 15/16°C followed by a second fermentation in steel tanks (Charmat method)
Ageing	2 months at -2°C on the lees

TASTING NOTES

Colour	Pale cherry red
Bouquet	Elegant to the nose with notes of apple, pear and ripe wild berries
Taste	Fresh on the palate, well-balanced acidity, persistent perlage
Best served with	Fisch and shellfish starters, aperitif
Serving temperature	8°C

SPECIFICATIONS

Alcoholic content	11,5° Alc. Vol.
Total acidity	5,4 gr/l.
Residual sugar	11 gr/l.

