



Prosecco spumante rosè

Extra Dry

Denominazione di origine controllata

This iconic rosè sparkling wine with intense aroma and fine perlage perfectly identifies an "Aperitivo Italiano"



TECHNICAL NOTES

VINEYARDS AREA	Veneto Region
GRAPE VARIETY	Glera 85% Pinot Nero 15%
SOIL	Clayey-calcareous, sandy (plain and hills)
Age of vineyard	15 Years
Density of plantation	3.300 Plants/Ha
Average yield	3 Kg/Plants
Vine training system	Guyot
Harvest	Beginning of September

WINEMAKING

VINIFICATION: Late medium grapes are subjected to a soft pressing, without peeling of the skins and without maceration. The fermentation of the must is carried out at low temperatures (14 °C), very slowly and with selected yeasts. The perlage is obtained in the pressure tanks (autoclaves) according to the technique known as "Method Charmat".

TASTING NOTES

Delicate blush colour, with fine and persistent perlage. Fragrant, fruity aroma. Crispy acidity, harmonious and round on the palate, with a pleasant and persistent aftertaste.

FOOD PAIRINGS

Perfect as an aperitif. Ideal with starters and light first course dishes.

SERVING TEMPERATURE

8°C - 10°C