



Prosecco Rosé

DOC
MILLESIMATO BRUT

Sparkling wine obtained with refermentation in pressurized vats, with selected yeast and controlled temperature.

Vineyard location:	Province of Treviso
Altitude:	40 MASL
Soil composition:	Medium consistency
Grape variety:	Glera and Pinot Noir
Growing system:	Sylvoz
Harvest time:	Second 10 days of September
Technology "Le Contesse":	<ul style="list-style-type: none">- soft pressing and cleaning of the must by cold static decantation;- cold storage of a part of the must, fermentation of the rest with controlled temperature and then storage in stainless steel tanks at low temperature;- secondary fermentation in pressurized vat with selected yeasts;- the wine is bottled and then left to age in a conditioned warehouse for a few weeks.
Alcohol:	11 % vol.
Residual Sugar:	12 g/l
Perlage:	Fine and persistent.
Color:	Pale pink with vinacious highlights.
Aroma:	Fruity aromas and floral notes like blossom.
Taste:	Fresh and delicate. The balance between acidity and softness exalts its fruity fragrance.
Serving:	Serving chilled at 6-8°C.
Serving suggestions:	Excellent as an aperitif. It can be served during the whole meal. Perfect with raw fish, sushi and finger food.

