



MINI

PROSECCO DOC ROSÉ

SPARKLING EXTRA DRY VINTAGE

Trendy and stilish

The main grape, Glera, is blended with Pinot Noir, synonym for elegance and character, fermented on the skins. The result is a sophisticated wine, which is at the same time easy to approach due to its fruity and light notes. The mini 20 cl format, matching style and convenience, is ideal for every occasion.



DESIGNATION
DOC PROSECCO



GRAPES

Glera and Pinot Noir as per the DOC regulations



A R E A $\,$ O F $\,$ O R I G I N Selected vineyards in the DOC area



RESIDUAL SUGAR 12 g/L



ALCOHOL CONTENT 11% vol.



SERVICE TEMPERATURE 6-8°C



COLOUR

Pale pink with elegant copper hues; white and creamy froth; rich and elegant perlage.



BOUOUET

Floral hints of acacia coming from the Glera grapes, delicate on the opening, give room to violet and raspberry notes released by Pinot Noir.



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Full and harmonious; bold in tasting, perfectly balanced between the freshness of Glera and the body of Pinot Noir fermented on the skins. Pleasant on the finish, it releases clearly perceivable notes of berries on the aftertaste.



PAIRINGS

Ideal for the aperitif, mini Prosecco DOC Rosé is the right format to be enjoyed out-of-home, especially with seafood or other delicate finger food.