



PROSECCO DOC ROSÉ

SPARKLING EXTRA DRY VINTAGE

Elegant and seductive

The perfect synthesis between the graceful lightness of Prosecco and the refined elegance of rosé: a surprising wine, intended to accommodate the tastes of the most curious wine lovers. The Glera grapes are complemented by Pinot Noir fermented on the kin, which imparts a distinctive character to this sparkling wine.



DESIGNATION
DOC PROSECCO



G R A P E S Glera and Pinot Noir as per the DOC regulations



AREA OF ORIGIN
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 sfroth; 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.



TASTE

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

Excellent as an aperitif, this sparkling wine is greatly appreciated also with main courses. The rosé typology and eits winemaking make it versatile and intriguing in the most diverse combinations, from seafood and meat dishes to delicate risottos, where it finds its best expression.