



# Prosecco DOC Rose'

## Extra Dry Millesimato

Origin: areas with a high wine-growing vocation within the DOC Prosecco area.  
Grapes: Glera 85-90%, Pinot Nero 10-15% vinified in red.

Sparkling process: obtained by refermentation in autoclave (Martinotti method). The processing period has a minimum duration of 60 days.

### Tasting note

Perlage: fine with creamy foam.  
Color: bright and brilliant pale pink.  
Bouquet: intense and delicate, with typical floral hints of acacia and rose, fruity with notes of peach and small red berries.  
Taste: soft and well structured, fresh and harmonious with a fruity finish.

### Analytical data

Alcohol: 11% vol

Sugar: 14 g/l

### Pairings

Excellent as an aperitif but can also be paired with first and second courses of fish.

Serving temperature: 6-8 °C

