



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

