



## PROSECCO D.O.C. ROSÈ MILLESIMATO

**Grape Varietals:** Glera 85%, Pinot Noir 15%

**Vineyards:** province of Treviso

**Average age of the vines:** 15 - 20 years

**Soil:** heterogeneous, clayey, shallow

**Harvest Period:** last 10 days of September

**Vinification:** pre - fermentation cold maceration of 24/36 hours Soft pressing, static decantation of the must, fermentation at controlled temperature (16-18 ° C). Second fermentation lasting at least 45-50 days

**Alcohol Content:** 11.50% by vol.

**Residual Sugar:** 11 grams per liter

**Color:** Provencal pink with light peach/salmon reflections

**Aroma:** intense notes of berries, with a predominance of raspberry and wild strawberry

**Palate:** the olfactory sensations are also reported on the palate with hints of berries balanced by a savory acidic freshness

**Food Suggestions:** excellent as an aperitif but because of its elegance it also pairs well with vegan dishes and menus with raw fish

**Serving Temperature:** 8 / 10 ° C

