

ALESSANDRO BERSELLI

Signature Collection

PROSECCO D.O.C. ROSÉ BRUT MILLESIMATO

Grape Varietals: 85% Glera, 15% Pinot Nero.

Average age of the vines: 15 years.

Soil: gravelly.

Harvest Period: beginning of September.

Vinification: the two grape varieties for Prosecco Rosé undergo a separate vinification to obtain the best out of both. Glera is vinified with a traditional white wine vinification process at low controlled temperature, while the Pinot Noir Rosé undergoes a pre-fermentative cryomaceration to enhance its aromas. At the end of the alcoholic fermentation, the two wines are blended and placed in the autoclave for the second fermentation, which lasts at least 60 days.

Alcohol Content: 11.5% by vol.

Residual Sugar: 12 grams per liter.

Color: soft pink with elegant blush reflections.

Aroma: very fascinating, the typical aroma of breadcrumbs perfectly blends with the elegant notes of raspberry, blueberry, and wild strawberries.

Palate: the perlage is elegant and fine; on the palate it's very fruity, especially with notes of raspberry, which give the palate a very nice persistence.

Food Suggestions: excellent as an aperitif and paired with any type of seafood-based fishes as well as light pasta dishes.

Serving Temperature: 4-6 °C / 39-43 °F.

