

ALESSANDRO BERSELLI

Signature Collection

PROSECCO D.O.C. ROSÉ BRUT MILLESIMATO - BIO



Grape Varietals: 85% Glera, 15% Pinot Nero

Vineyards: Hills around Treviso

Average age of the vines: 15 - 20 year

Soil: Gravel, balanced soil texture

Harvest Period: Half September

Vinification: Our Prosecco Rosé Bio is produced according to the Martinotti-Charmat Method. To create the base of the sparkling wine, the two varieties are vinified separately. For the Glera a traditional white vinification is made, while for the Pinot Noir a cryomaceration is preferred to have a more fragrant wine. The second fermentation takes place in an autoclave at controlled temperature on the yeasts for at least 60 days (slow sparkling process)

Alcohol Content: 11,50 % by vol.

Residual Sugar: 7,5 grams per liter

Color: Elegant light pink. Fine and persistent perlage

Aroma: Elegant and complex, hints of raspberry, blueberry, and wild strawberry.

Palate: Fruity, persistent. Distinct acidity, well balanced by a salty and mineral finish

Food Suggestions: Versatile wine, excellent as aperitif and with the whole meal, perfect with fish and light dishes

Serving Temperature: 4-6 °C / 40-42 °F