

# ALESSANDRO BERSELLI

## Signature Collection

### PROSECCO D.O.C. ROSÉ BRUT MILLESIMATO

**Grape Varietals:** 90% Glera, 10% Pinot Nero.

**Average age of the vines:** 15 years.

**Soil:** gravelly.

**Harvest Period:** beginning of September.

**Vinification:** the two grape varieties undergo a separate vinification process in order to obtain the best taste profile out of each. Glera undergoes a traditional white wine vinification at low controlled temperature; Pinot Nero Rosé undergoes a pre-fermentative cryomaceration in order to enhance its aromas. At the end of the fermentation, the two wines are blended and they're placed in autoclave for the second fermentation, which lasts for about 60 days.

**Alcohol Content:** 11.5% by vol.

**Residual Sugar:** 11 grams per liter.

**Color:** soft pink with elegant shades of blush.

**Aroma:** refreshing and elegant, the typical note of breadcrumbs perfectly blends with notes of raspberry, blueberry, and wild strawberry.

**Palate:** the perlage is fine and persistent; overall it's very fruity with notes of raspberry and strawberry. It's a very refreshing and extremely persistent wine.

**Food Suggestions:** excellent as an aperitif; it pairs very well with any seafood-based dish and light pasta dishes.

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

