



Prosecco Rosè

PROSECCO DOC

Rosè Brut



6-8 °C
SERVICE
TEMPERATURE



30-40 K
ANNUAL
PRODUCTION



11,5%
ALCOHOL



10-12
RESIDUAL
SUGAR (G/L)



6
TOTAL
ACIDITY (G/L)



0,75 l
SIZE



6
BOTTLES

PROFILE:



RECOMMENDED GLASS



Flûte

GRAPE VARIETIES

Glera 85% min+ Pinot Grigio/ Chardonnay 15% max

LOCATION OF THE VINEYARD

Veneto Region

VINEYARD AND TYPE OF LAND

The vineyards are situated at an altitude up to 200 meters above sea level grown on medium textured clay soil.

VINIFICATION AND AGING

Soft pressing of the grapes, cold settling and first fermentation at 18°C. Racking at the end of the fermentation and aging for 2 months in steel tank. Second fermentation for 30 days at 14-19°C and aging for a month. Bottling and aging for another month.

WINE LAYOUT AND PAIRINGS

Light pink colour, fruity with red berries hints, dry and fresh taste with a final bitterness. Perfect as aperitive, soups, seafood and fresh cheese.

FOOD PAIRING



Salmon noodles



Seafood risotto



LE MANZANE®