



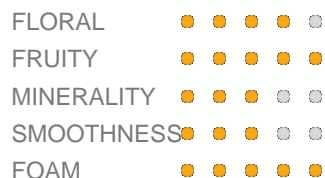
LEMANZANE®

# PROSECCO DOC ROSÈ

Prosecco Doc Rosè Millesimato Brut



## PROFILE:



FLUTE



6-8 °C

SERVICE TEMPERATURE



60 K

PRODUCTION PER YEAR



11.5%

ALCOHOL



10-12

RESIDUAL SUGAR (G/L)



6

TOTAL ACIDITY (G/L)

## GRAPE VARIETIES

Glera minimum 85% and Pinot Noir maximum 15%

## LOCATION OF THE VINEYARD

Veneto region

## VINEYARDS 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 grapes, cold settling of the must (5-7°C) and start the fermentation. Further fermentation in autoclave at temperature of 15° C for about 40-45 days. Next stay on yeast for 30 days and then bottling and aging in bottle for 30 days.

## WINE LAYOUT AND PAIRINGS

Light pink color, fruity with red berries hints, dry and fresh taste with a final bitterness. Perfect as aperitive, soups, seafood and fresh cheese. Serve at 6-8 °C.

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