

Prosecco DOC Rosé Millesimato Brut

GRAPE VARIETIES:

Glera (85%) e Pinot Nero (15%)

PRODUCTION AREA:

Villa Rovero and Pane e Vino vineyards.

ALTITUDE:

ca. 130 m.s.l.m.

TYPE OF SOIL:

Clay and limestone composition

TRAINING SYSTEM:

Cappuccina-Guyot.

PLANTS PER-HECTARE:

3.300

HARVEST PERIOD:

End of August, first ten days of September.

WINE PRODUCTION METHOD:

The wine-making process for Glera grapes is in white, with soft pressing, using selected yeasts and the fermentation at a controlled temperature. The Pinot Noir grapes are instead macerated for 2 days in order to allow the extraction of the color and organoleptic elements from the skins, which are then separated from the must, which will be placed in steel tanks for fermentation. The mix between the two bases is made at the moment of second fermentation.

SPARKLING PROCESS:

It is done with a further fermentation in autoclave with selected yeasts and sugar for 60 days.

CHARACTERISTICS:

It looks sparkling, with a fine and persistent perlage.
Light pink color. Fruity notes with hints of apple, pink peach and red fruit.
It is dry, fresh and tasty.

BEST SERVED WITH:

Ideal as aperitif, excellent with fish and white meat dishes.

SERVICE TEMPERATURE:

6-8°C

TECHNICAL DETAILS:

Alcohol: 11 % vol.
Acidity: 5,8 g/lit
Net extract: 17 g/lit
Sugar: 11 g/lit
Pressure: 5 bar

