



PROSECCO DOC ROSÉ MILLESIMATO

Extra Dry Sparkling Wine

•PRODUCTION AREA

In the Veneto region of north Italy on hilly terrain Average production of 11.000 Pounds of grapes per acre.

Grapes: Glera 85% and 15% of Pinot Noir.

Training system: Sylvoz.

•TECHNOLOGY

Mainly hand-harvested due to the lay of the land during the month of September, followed by a soft press and static decanting of the must. Primary fermentation takes place in stainless steel tanks at 64°F with selected autoctonous yeasts. The red grapes instead are vinified separately and with a short maceration which gives the wine the elegant pink color. The new wine is kept on the lees for a month, then filtered and decanted in to the stainless steel pressure tanks for the secondary fermentation. The refermentation takes place at 64°F again with selected yeasts and lasts around a month, followed by 40-50 days of aging on the yeasts. We then proceed with bottling and we lay the bottles to rest for a few weeks before shipping.

•ORGANOLEPTIC CHARACTERISTICS

Perlage: minute and persistent.

Color: elegantly pale pink.

Aroma: fruity, with a floral touch, and rich flavor.

Taste: characteristic, pleasant, aromatic and balanced.

•CHARACTERISTICS

Alcohol: from 10.50% - 11.50% vol.

Sugar: gr / litre 15.00 - 16.00

Total acidity: gr / liter 5.50 - 6.50

•SERVING TEMPERATURE

Serve well chilled around 40° F.