

# PROSECCO ROSÉ DOC TREVISO MILLESIMATO

Sparkling wine Extra Dry



**Grape Variety** : Glera (Prosecco) 85% and Pinot nero 15%

**Appellation** : Prosecco Rosé DOC Treviso Millesimato

**The Vineyard** : Doppio capovolto system. Clay rich soils between the rivers Piave and Livenza.

**Colour** : Soft elegant pink

**Sensory Profile** : Fine scents. Predominant notes of wild strawberries, white peach and floral scents.

**Taste** : Balanced, fine and persistent.

**Pairings** : Recommended with fish, even raw, and fresh cheeses' dishes or with pizza. Ideal also as an aperitif accompanied by battered vegetables.

**Vinification** : Glera and Pinot Nero's grapes are blended before proceeding with the long Charmat Method in autoclave.

**Froth capture** : Charmat Method (Italian Method)

**Alcohol content** : 11% Vol

**Residual sugar** : 12 g/L

**Serving** : 6-8 °C

**Bottle and content** : Prosecco med bottle - 750 ml

**Packaging** : 6 Bottles pack - Vertically stored

