



PROSECCO SPUMANTE ROSÉ MILLESIMATO DOC EXTRA DRY

Grapes

Glera 90%, Pinot nero 10%

Production area

Veneto, Friuli

Vinification

The Prosecco Rosé DOC extra dry is a cuvée composed of Glera and Pinot Noir.

Grapes are manually harvested in boxes and softly pressed to obtain the must, which is then treated by refrigeration and filtration. Fermentation takes place in temperature-controlled stainless steel tanks between 18°C and 22°C. When fermentation is completed, follow the stabilization and Charmat process. Before the sparkling process, we add a portion of Pinot Noir, which gives our Prosecco its typical rosé color.

Description

This Prosecco Rosé is characterized by its soft pink color, its fruity bouquet and a fine and persistent perlage.

Food pairing

It is a wine that pairs perfectly with seafood dishes. Ideal as an aperitif with appetizers and starters.

Serving temperature

8°-10°C

Bottle

Bacio della Luna Quercia

Analytical information:

Alcohol: 11% vol.

Residual sugar: 13 -17 g/l