

PROSECCO ROSÈ MILLESIMATO DOP



VINEYARD & PRODUCTION INFO

Soil composition: calcareous
Training method: Guyot
Elevation: 328 ft a.s.l.
Vines/ha: 4,000 vines/ha
Exposure: South-East
Vines age: 10 years
Harvest time: early September



WINEMAKING & AGING

Varietal composition: 85% Glera, 15% Pinot Noir
Fermentation

Container: stainless steel tanks with indigenous yeasts

Aging

Container: natural autoclaves
In bottle: 2 months



TECHNICAL DATA

Alcohol: 11%
Residual sugar: 14 g/l
Acidity: 5.5 g/l
Dry extract: 19 g/l



FOOD PAIRINGS

Perfect as an aperitif, it can be served throughout the meal with light dishes and all kinds of fish dishes.



TASTING NOTE

Sparkling wine with a pink “powder” color. It displays soft notes of red fruit on the nose, with good acidity and freshness on the palate. A very balanced, fine wine. The sugar content is balanced by the acidity, making the wine very fresh and enjoyable to drink.

PRODUCER PROFILE

Label owned by: Vias Imports
Winemaker: Enrico Paternoster
Total land under vine: 35 ha
Winery production: 380,000 bts
Region: Veneto (Italy)

