



PROSECCO DOC ROSÉ

MILLESIMATO Brut

Prosecco Rosé DOC is a Brut sparkling wine that is derived from grapes grown in the Prosecco DOC area, cultivated according to classic and traditional techniques and that have maintained their quality and distinctiveness over the years. Prosecco Rosé is made from a blend of Glera and Pinot Noir.



CLASSIFICATION: Controlled Designation of Origin.

CERTIFICATION: VeganOk.

TYPE: Sparkling Wine.

ORIGIN: Vineyards of Treviso area.

GRAPE VARIETY: Glera 85% Pinot Noir 15%.

HARVEST: August and September

PRODUCTION PROCESS: Vinification: The Glera grapes are vinified off the skins at a temperature of 18 °C. The Pinot Noir grapes are vinified in red at a temperature of 25 °C, in contact with the skins for about 4 - 5 days. The two base wines are then blended for prise de mousse and a slow refermentation in large sealed vats at 14 - 15 °C takes place followed by 2 months on the lees.

ALCOHOL CONTENT: 11% vol.

RESIDUAL SUGAR: 9 g/l.

TOTAL ACIDITY: 6 g/l.

ORGANOLEPTIC CHARACTERISTICS: It has a soft pink colour reminiscent of peach blossom. Thick mousse and lively, fine perlage. On the nose, delicate and fresh hints of forest fruits such as redcurrant and raspberry. The bouquet of white flowers and berries encounter a pleasant balsamic note of fresh rosemary leaves. A pleasant freshness and savouriness of the Glera emerges with the full-bodied structure of the Pinot Noir resulting in a complex harmonious blend rounding off with a smooth silky finish.

SUGGESTIONS: Ideal served chilled at a temperature of 5-7 °C.

PRESERVATION: Store bottles upright in a cool place away from light, avoid prolonged storage in the fridge.

FOOD PAIRINGS: Excellent as an aperitif, to be enjoyed through the whole meal from the starters and pasta dishes as well as a great match with fresh fruit especially strawberries.

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