



Prosecco Rosè Millesimato Extra Dry

PREMIUM Line



Grape Variety: Blend of Glera and Pinot Noir



Soil Type: Clay and limestone soils, rich in trace elements and minerals that impart elegance, structure and aromatic complexity



Harvest Period: Mid-September, with careful selection of the finest grapes



Vinification: Gentle pressing of the grapes. The Pinot Noir component undergoes a short skin maceration to enhance colour and aromatic intensity. Primary fermentation takes place in temperature-controlled stainless steel tanks with selected yeasts. Slow secondary fermentation is carried out in pressure tanks according to the Charmat Method for more than 90 days, resulting in a finer perlage and greater elegance on the palate



Colour: Bright pale pink with refined salmon highlights, featuring an extremely fine and persistent perlage



Aroma and Taste: Elegant and refined, with notes of wild strawberry, raspberry, pomegranate and red apple, complemented by delicate floral and citrus nuances. On the palate, it is fresh, harmonious and velvety, with pleasant salinity, excellent structure and a long, clean and delicately mineral finish



Food Pairings: Ideal as a sophisticated aperitif, it pairs beautifully with seafood crudités, shellfish, sushi, tartare, delicate pasta dishes, light white meats and gourmet pizza



Alcohol Content: 11,5% vol.



Residual Sugar: 12 g/l



Serving Temperature: 6/8°

