



Prosecco Rosè Millesimato Extra Dry

SMART Line



Grape Variety: Blend of Glera and Pinot Noir



Soil Type: Clay and limestone soils, rich in trace elements



Harvest Period: Mid-September



Vinification: Gentle pressing of whole grape clusters. The Pinot Noir undergoes an initial skin-contact fermentation to extract its delicate colour and aromatic complexity. Primary fermentation takes place in temperature-controlled stainless steel tanks using selected yeasts. Secondary fermentation is carried out in pressurized tanks according to the Charmat Method for a minimum of 60 days



Colour: Bright pale pink with salmon highlights, featuring a fine and persistent perlage



Aroma and Taste: Fresh and elegant, with aromas of wild strawberry, raspberry, and red apple, complemented by subtle floral notes. Dry, crisp, and savoury on the palate, with good structure, balanced acidity, and a clean finish with delicate mineral nuances



Food Pairings: Ideal as an aperitif, it pairs beautifully with seafood crudité, shellfish, sushi, delicate pasta and rice dishes, light white meats, and gourmet pizza



Alcohol Content: 11,5% vol.



Residual Sugar: 12 g/l



Serving Temperature: 6/8°

