

Prosecco Rosè Millesimato Extra Dry

VIP 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 the grapes. The Pinot Noir component undergoes a short skin maceration during the first fermentation to enhance colour and aromatic intensity. Primary fermentation takes place in temperature-controlled stainless steel tanks with selected yeasts. Secondary fermentation is carried out in pressure 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 delicate, with notes of wild strawberry, raspberry, red apple and subtle floral nuances. On the palate, it is dry, fresh and savoury, with good structure, pleasant balance and a clean, slightly mineral finish



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



Alcohol Content: 11,5% vol.



Residual Sugar: 12 g/l



Serving Temperature: 6/8°

