

Prosecco DOC Rosé Spumante Brut



Vineyards of Origin

Vineyards Le Contesse

Product description

Refined, elegant with a decided yet intriguing character, perfect for every occasion.



0,750 lt

Vineyard location: produced with Glera and Pinot Nero grapes from Veneto and Friuli Venezia Giulia.

Altitude: 40 MASL

Soil composition: medium consistency.

Grape variety: Glera and Pinot Nero

Growing system: Sylvoz.

Harvest time: second 10 days of September.

Technology "Le Contesse":

- soft pressing and cleaning of the must by cold static decantation.
- creation of the base with suitable blending of glera and pinot nero DOC Venezia and formation of the cuvée used to produce Prosecco Rosé;
- secondary fermentation in pressurised vat with selected yeasts at 16-17°C and holding in vat.
- bottling of the wine, which is then left to age for a few weeks in a conditioned warehouse.

Alcohol: 11 % vol.

Residual Sugar: 10-12 g/l.

Perlage: fine and persistent.

Color: bright, delicately pink.

Aroma: fruity with notes of small red fruits, floral with notes of violet, wild rose, may present hints of bread crust.

Bouquet: fresh, savoury, with good persistence and slightly robust.

Serving: serving chilled at 8 °C.

Serving suggestions: Perfect as an aperitif, goes well with creamy finger foods or savoury snacks. Its distinct elegance allows various pairings at the table, preferable with seafood or white meat dishes, delicious with red fruit desserts or simply strawberries.