

# PROSECCO

## SPUMANTE DOC EXTRA DRY ROSÉ



90% Glera, 10% Pinot Nero

ALCOHOL LEVEL

12%

### TASTING NOTES



A bright pink colour.



Fine and elegant. It has a fruity fragrance and a pleasant fresh flavour.



On the palate it has a juicy acidity, offering alluring flavors of delicate red berries and white fruits that linger through the finish.



Ideal as a meal opener, but excellent also all the way through it. Perfect with cold and light dishes such as fish crudos or vegetarian main courses. It is also recommended in combination with pizza.



### TECHNICAL INFORMATION

AREA

Friuli Venezia Giulia

SURFACE AND ALTITUDE

Plains | 40 - 60 m

SOIL TYPE AND DENSITY

Stones and clay

VITICULTURAL TECHNIQUE

Sylvoz, Double Guyot

HARVEST PERIOD

End of August, beginning of September

The grapes are harvested at ideal ripening either by hand or mechanically, then the clusters are destemmed and the grapes are pressed. The must is fermented for 8 days at 16-19 °C in stainless steel tanks. After the small percentage of Pinot Noir is added to the Glera base, the second fermentation lasts 30 days and it takes in autoclaves, following the Martinotti-Charmat method. The wine then undergoes a 2 month period of fining in stainless steel tanks