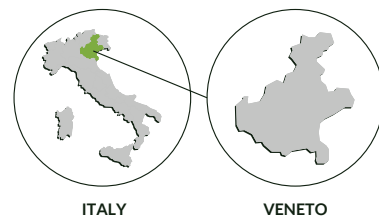




VIVA LA SOSTENIBILITÀ
NELLA VITIVINICOLTURA
IN ITALIA



ITALY

VENETO

AFRA

Denomination:	Prosecco DOC Rosé
Type:	Extra Dry Millesimato sparkling wine
Grapes:	85-90% Glera 10-15% Pinot Nero
Area:	Veneto

THE VINEYARD

Soil type:	Alluvial origin
Altimetry and exposure:	50 - 250 m a.s.l., south exposure
Vineyards age:	10 - 20 years
Plantation system:	Sylvoz
Harvest:	Hand picking

THE CELLAR

Vinification:	Glera grapes in white. Pinot Nero in red, they are mixed together for making sparkling rosé wine. Second fermentation in autoclave for at least 6 months
Volume:	11%
Sugar:	10 g/l

THE TASTING

Colour:	Pale pink
Olfaction:	Floral and fruity aromas
Taste:	Well balanced, creamy and harmonic

THE SERVICE

Service temperature:	8 - 10 °C / 46,4 - 50 °F
Food pairing:	Perfect aperitif or paired with meat, delicate risottos and shellfish
Shelf life:	12 - 18 months

