



PROSECCO DOC ROSÉ BRUT

ORGANIC & VEGAN CERTIFIED WINE

PRODUCTION AREA

Veneto, in the heart of Treviso plain

SOIL

Loose soil, with good presence of skeleton

GRAPES

90% Glera, 10% Pinot Nero. Pinot Nero grapes are harvested at the end of August, Glera grapes are harvested in the middle of September.

VINIFICATION

This sparkling wine is the result of a long Charmat method lasting around two months. The Pinot Nero grapes, after a soft pressing, are left in contact with the skins for 15 days.

The must coming from the Pinot Nero grapes, is separated from the skins and ends the first fermentation at a controlled temperature (17°C) for 1 week. Separately the must coming from Glera grapes undergoes a fermentation at a controlled temperature for 1 week. After 3 months resting on the noble lees, the two wines are assembled, and the resulting wine goes through the second fermentation in pressurized steel tanks for at least 2 months. Atm 4.5.

WINE CHEMISTRY

ABV: 11% vol

ORGANOLEPTIC NOTES

Brilliant pink color.

Intense aroma, with delicate hints of white flowers, apple, pear, typical of Prosecco, which blend with recognizable notes of red fruits.

Fresh and velvety flavor with a good acidity. Savory, with a dry and persistent finish and an elegant aftertaste. Fine and persistent perlage.

SOMMELIER NOTES

Serving temperature: 4-6°C

Food pairing: perfect for many dishes typologies. Ideal to be paired with vegan sushi and mushrooms risotto.

AVAILABLE SIZES

750 ml



ORGANIC



VEGAN



GLUTEN FREE



EXTRAS FREE



NON-GMO

