



# SPARKLING PROSECCO DOC ROSÉ BRUT

ORGANIC & VEGAN CERTIFIED WINE

## PRODUCTION AREA

Veneto region, in the heart of Treviso flatland

## GRAPES

90% Glera, 10% Pinot Nero

## 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 the period of time necessary to reach the desired colour. The must then undergoes fermentation in steel tanks at a controlled temperature of 18°C. A cuvée is then prepared with Prosecco wine (90%) for the secondary fermentation in a pressurized steel tank for about 2 months. 5 atm.

## WINE CHEMISTRY

ABV: 11%

## ORGANOLEPTIC NOTES

Brilliant pink colour. 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 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. Ideal to be paired with Vegan sushi and Mushrooms risotto.

## AVAILABLE SIZES

750 ml



ORGANIC



VEGAN



GLUTEN FREE



EXTRA FREE



NON-GMO

