



PROSECCO DOC ROSÉ

EXTRA DRY

Ita
COLLECTION

GRAPES

Blend of **mainly Glera**, with **10-15% Pinot Noir**.

VINEYARD AREA

The North-East of Italy is the home of **Prosecco**, with the perfect terroir and microclimate for growing grapes for Spumante styles. The harvest takes place around the **middle of September**. The Glera and Pinot Noir grapes are hand harvested and put into small boxes. Each grape variety is processed separately.

VINIFICATION

After destemming, the grapes are **softly crushed and gently pressed**. The juice rests overnight for natural sedimentation of the coarser pulp particles, after which the wine is racked in the fermentation tank. **Fermentation** takes place **in stainless steel tanks** using selected yeasts at **controlled temperatures**.

TASTING NOTES

Bouquet: Intense and delicate aromas, of **roses** and wild **strawberries**

Palate: Floral notes reminiscent of roses with hints of cherries on the palate, **extremely fresh**, yet with **plenty of body**. Persistent bubbles and a long finish.

Food pairing: Serve chilled, ideal with **summer dishes** such as salads, antipasto, fresh pasta or rice with vegetables.

Serving temperature: 8-10°C.