



## PROSECCO ROSÉ D.O.C. SPARKLING WINE BRUT

### WINE CHARACTERISTICS

A wine of refined elegance. Brilliant soft pink colour, with fine and persistent perlage. Bouquet with floral and berry aromas, with a particular note of raspberry and peach blossom. The taste is fresh and balanced with mineral background notes and a juicy softness on the palate.

### RECOMMENDED WITH

Ideal as an aperitif and in combination with prawn starters, vegetable couscous or savoury pies.

### SERVING TEMPERATURE

8-10 °C; 46.4-50 °F

SOIL	Gravelly of alluvial foothill origin, typical of the land named "Grave del Friuli".
GRAPES	Pure Glera grape.
GROWING SYSTEM	Guyot.
HARVEST	First fortnight of September.
VINIFICATION	White vinification. First fermentation occurs in steel vats at controlled temperature, where selected yeasts are added. The wine becomes bubbly inside low-temperature pressure tanks (Charmat method).
FINING	In bottle.