

TECHNICAL DATA

PROSECCO ROSE' BRUT - VINTAGE



Variety	Glera for Prosecco production Pinot Noir for Prosecco production (less than 15% of the total)
Production zone	Friuli Venezia Giulia
Denomination	Protected Designation of Origin (PDO)
Type of soil	Skeletal Soil
Farming system	Double inverted system and similar
Plants per Hectare	About 3200 - 4000
Harvest period	September
Fermentation	In White, in steel tank, 12°C, previous cold maceration
Sparkling process	Charmat Method at 10 °C, Foaming for 60 days
Refining	In bottle
Alcohol content	11 % vol.
Residual sugar	10 g/l
pH	3.20 -3.30
Overpressure	5.7 bar
Packaging	Boxes with 6 bottles
Serving temperature	6 – 8 °C
Stopper	Cork
Colour	Bright pale Pink
Flavour	Fruity and floral, Apple and spring Flower sents
Taste	Dry, ample and fine with a thin and persistent perlage
Accompaniment	Ideal as an aperitif and Fish dishes

Contains Sulphites
Consumption by minors prohibited