

PROSECCO DOC ROSE' SPUMANTE MILLESIMATO



GRAPE VARIETIES

Glera and Pinot Noir.

PRODUCTION AREA

Doc Prosecco area – Veneto/Friuli.

WINEMAKING

Obtained by Glera and Pinot Noir grapes vinified separately. Pinot Noir is vinified in red with several days in contact with the skins. The grapes are gently pressed, then, the wine undergoes the secondary fermentation according to Charmat method, ageing on yeasts in autoclave for 60 days before being bottled.

TASTING NOTES

Delicate pink.

Hints of rose and raspberry typical of Pinot Noir alternate with floral and fruity hints of Glera.

Fine and persistent perlage.

FOOD PAIRING

Perfect with appetizers, fish dishes and shellfish.

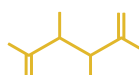
Excellent for the whole meal and as aperitif.



SERVING TEMPERATURE
4-6 °C



ALCOHOL
11%



ACIDITY
5,5 gr/L.

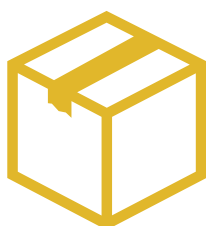


RESIDUAL SUGAR
13 gr/L.



BOTTLE

Type of Closure	Champagne Cork
Length:	91,3 mm
Height:	280 mm
Tare:	750 gr
Volume:	750 ml
Gross Weight:	1512 gr
EAN Code:	8003503018369



CARTON

Length:	31 cm
Width:	19,20 cm
Height:	29 cm
Tare:	299 gr
Volume:	9371 gr
EAN Code:	28003503018363



PALLET LAYOUT

Size:	80X120 cm
Type:	Fumigated
Cartons per layer:	16
Number of layers:	5
Cartons per pallet:	80
Bottles per pallet:	480
Gross Weight:	770 Kg