

Line Prosecco DOC

Prosecco DOC Treviso Rosé Brut

Millesimato 2019

Grape variety	90% Glera, 10% Pinot Nero	Alcohol content	11,5% vol
Total acidity	5,5 g/l	Residual sugar	11 g/l
Serve at	6-8°C		
Vineyards	Vineyards in the province of Treviso.		
Vinification	The harvest of Pinot Nero takes place at the end of August while Glera is picked after the second half of September.		
Description	At the winery the Pinot Nero is macerated for 10 days, then the two varieties are combined, the grapes are gently pressed and then undergo a slow fermentation process in stainless steel tanks where the wine matures for at least 60 days.		
Color	Soft pink, bright and elegant. A multitude of fine bubbles create its long-lasting elegant perlage.		
Bouquet	Fruity notes with a touch of berries and tropical fruit. Floral with a hint of roses and violets. Very distinctive.		
Taste	Taste fresh and smooth with an intense and persistent floral aftertaste with hints of wild strawberry.		
Serving suggestions	Surprising as an aperitif. Excellent when matched with fish, seafood or delicate meat dishes and cheeses. It makes a delicious partner for spicy dishes and ethnic cuisine.		
Bottle size	0.75 L		

