



Prosecco ROSE Spumante DOC Treviso Millesimato Extra Brut

The latest in the world of Prosecco, made from Glera and Pinot Nero grapes. A full-bodied rosé with over 60 days of fermentation. A very fine bubble with a delicate bouquet reminiscent of white flowers, but also fruit such as red apple, peach and hints of strawberry and raspberry.

TECHNICAL SHEET

Production Area:	UNESCO Hills Buffer Zone
Grape Variety:	Glera 87%, Pinot Nero 13%
Adopted Technology:	Charmat method with more than 60 days of prise de mousse. White vinification, fermentation at controlled temperature, racking and resting on the lees for lysis. For the Pinot Noir fermentation in red at low temperature

ANALYTICAL FEATURES

Residual Sugar Content:	5,50 g/l
Total Acidity:	6,50 g/l
Dry Extract:	27 g/l
Pressure:	> 5,5 bar
Alcohol:	11,5% Vol.

