



PROSECCO ROSÉ

DENOMINAZIONE DI ORIGINE CONTROLLATA

MILLESIMATO
EXTRA DRY

Grape variety:

Glera and Pinot Nero

Designation:

Prosecco Rosé D.O.C.

Area of origin:

Provinces authorized as per Regulations governing the production of Prosecco D.O.C.

Visual features:

Light pink, mild intensity, brilliant, fine and persistent perlage

Fragrance:

Fine, fragrant, complex, mixed of slightly fruity and floral aromas

Taste:

Fresh, savory, well balanced, refined, harmonious and persistent

Suggested pairings:

Excellent as an aperitif, light appetizers, soups, fish dishes and seafood, vegetables and white meats

Storage:

Store in cool and dry area, away from heat sources and sunlight

Serving temperature:

4-6°C

Alcohol content:

11% vol