



Prosecco Rosé Millesimato 2023

SPUMANTE BRUT



APPELLATION
DOC



GRAPES
85% Glera
15% Pinot Nero



ALCOHOL CONTENT
11% vol.



AVAILABLE SIZES
750 ml

VINIFICATION

The blend of Glera and Pinot Nero (vinified in red), coming from the same harvest, are naturally fermented in pressurised stainless steel tanks (Charmat Method) for a period of at least 60 days.

COLOUR

A lightly-coloured sparkling rosé with a fine perlage and soft, persistent foam.

BOUQUET

Fragrant and fruity with hints of wisteria flowers, Renette Apple and red berries, including wild strawberries.

FLAVOUR

Fresh and delightful. On the palate it is soft and smooth with floral notes and a hint of almond.

SERVING TEMPERATURE

Best served cool, around 6° - 8° C.

FOOD MATCHES

Excellent as an aperitif and an ideal accompaniment to hors d'oeuvres risottos, fragrant fried food and grilled fish.