

REDENTORE

SUSTAINABLE WINERY

PROSECCO ROSÉ BRUT MILLESIMATO

Redentore Prosecco Rosé Millesimato Brut pays tribute to one of the most treasured festivities of Venice, the “Festa del Redentore”. Every third weekend of July Venetians celebrate with an immense fireworks display and sumptuous dinners as the harbor fills with boats.

Redentore wines are produced using certified sustainable practices, both in the vineyard and in the winery.

Redentore Prosecco Rosé Brut Millesimato presents a fine and persistent perlage and a bright rosé colour. It has intense notes of pear, raspberries, strawberries, cherries, and white flowers, with a smooth taste, a medium body and a great personality. Excellent for an aperitif, throughout the meal and in every occasion, that requires a toast. We suggest to serve at 5-6°C.

TECHNICAL SHEET

NATURALITY: certified sustainable.

NAME OF THE WINE: Prosecco Rosé DOC Brut Millesimato.

GRAPES: 85% Glera, 15% Pinot Noir.

PRODUCTION AREA: in the DOC Prosecco Area, north-east of Italy.

SOIL: alluvial, very rich of clay.

CLIMATE: mild, with very few rain showers and a high summer temperature which allows the grapes to ripen perfectly.

DENSITY OF THE PLANTATION AND TRAINING SYSTEM: 4000/6.000 vines per hectare trained with Guyot system.

VINEYARD MANAGEMENT: to obtain a perfect ripening of the grapes, beyond the normal vineyard management, we carry out summer pruning and careful leaf thinning. Furthermore, the yield is kept very low in order to produce grapes rich in body and aroma.

HARVEST: beginning of September, in order to obtain an elevated taste of the berries.

VINIFICATION: soft pressing, cool static clarification and fermentation exclusively with wild yeasts in stainless steel vats at 18°C. Then the wine matures on its noble lees in stainless steel vats at a controlled temperature. The lees are frequently mixed (battonage) in order to increase the thickness and the smoothness of the wine.

SECOND FERMENTATION: the second fermentation is carried out with the "Italian method" in pressured tanks.

ALCOHOL CONTENT: 10,5% vol.

RESIDUAL SUGAR: 9 g/l.

TASTING CHARACTERISTICS: fine and persistent perlage and bright rosé colour. Intense notes of pear, raspberries, strawberries, cherries, wild fruits and there are also scents of flowers, mainly of acacia; smooth taste, medium body and great personality.

SERVING TEMPERATURE: 5-6°C.

FOOD MATCHING: it is ideal as aperitif, throughout the meal and in every occasion, that requires a toast. It is also marvelous for preparing cocktails.

STORAGE: in a cool and dark place; it gives its best characteristics when it is served still young.

BOTTLE CONTENT: 750 ml.

BOTTLE SIZE (diameter x height): 98,5 x 270 mm.

BOTTLE AND CASE WEIGHT (full): 1,545 kg/bt, 9,8 kg/ct.

BOTTLES PER CASE: 6.

CASES AND BOTTLES PER PALLET: 6 layers of 14 cases, 84 cases per pallet, 504 bottles.

CASE SIZE (length x width x height): 302 x 202 x 271 mm.



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