

PROSECCO ROSÉ 0.15

Brut Millesimato

Grapes: Glera, Pinot Nero.

Prosecco Rosé 0.15 Millesimato is produced from an innovative method of vinification. The must is chilled to 0°C followed by a single fermentation at 15°C, exalting and maintaining its precious aroma of pear, strawberry, raspberry and violet.

TECHNICAL SHEET

NAME OF THE WINE: Prosecco Rosé – Brut Millesimato.

GRAPES: 85% Glera, 15% Pinot Nero.

PRODUCTION AREA: Glera is produced in the Colvendrame estate, which is on the hills of Refrontolo, between Conegliano and Valdobbiadene, a UNESCO World Heritage site. Pinot Nero is produced in the clay soil of the Le Ronche estate, located in Fossalta di Piave.

ALTITUDE: 250-0 m.

SOIL: the soil has the ideal structure for vine growing, with the right level of clay and limestone.

CLIMATE: mild, with wide changes of temperature between day and night ideal for the preservation of the aroma and the acidity of the grapes.

DENSITY OF THE PLANTATION AND TRAINING SYSTEM: 4.000-6.000 vines per hectare trained with guyot system.

YEAR OF THE PLANTATION: 1984-2017.

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: end of August for Pinot Nero and middle of September for Glera.

VINIFICATION: pressing of the grapes, chilling the must to 0°C and then single fermentation at 15°C during the sparkling process, following the 0.15 method.

TASTING CHARACTERISTICS: presents fine and persistent perlage, delicate salmon color, fruity aroma with hints of pear, strawberry, raspberry and violet; elegant, light-bodied and fragrant.

SERVING TEMPERATURE: 5-6°C.

FOOD MATCHING: ideal for aperitives and it matches perfectly with Italian antipasti, seafood pasta, grilled scampi and shrimps.

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

ALCOHOL CONTENT: 11-11,5 % by vol. (it depends on the vintage).

RESIDUAL SUGAR: 10 g/l.

BOTTLE CONTENT: 750 ml.

BOTTLE SIZE mm (diameter x height): 103x270.

BOTTLE AND CASE WEIGHT kg (full): 1,50 kg/bt, 9,3 kg/ca.

BOTTLES PER CASE: 6.

CASES AND BOTTLES PER PALLET: 7 layers of 14 cases, 98 cases per pallet, 588 bottles.

CASE SIZE mm (length x width x height): 308x210x280.

