



LA MARCA

PROSECCO ROSÉ D.O.C. MILLESIMATO

Extra Dry

Fine and elegant, Prosecco Rosé originates from a careful blend of Glera grapes and a small percentage of Pinot Nero that gives the wine a pale raspberry shade and captivating hints of flowers and red fruits along with the fresh apple notes that are typical of Prosecco.

Recommended food pairings: perfect as an original aperitif, it goes well with hors d'oeuvres and light seafood dishes. Try it with pizza and oriental cuisine. Also excellent with red fruit desserts.

Serving temperature: 6-8 °C.

Designation: D.O.C.

Grape variety: 85% Glera, 15% Pinot Nero

Vinification: soft pressing of the grapes and brief cryo-maceration of Glera grapes; Pinot Nero macerates on the skins for 5 days at 20 °C. Racking off and subsequent fermentation of the must at a controlled temperature of 15-16 °C. After cutting, the second fermentation takes place with the addition of selected yeasts in an autoclave at 15 °C (Martinotti-Charvat method).

Alcohol: 11 % vol.

Storage: store in a cool, dark place between 12 and 18°C. Avoid storing in the refrigerator for long periods.

Bottle size: 75 cl.

Packaging: each box contains six 75 cl. bottles; weight 9.10 kg/box. Dimensions: 28 x 19.5 x 33 cm.

