Anna Spinato

PROSECCO DOC Rosé Brut

Technical Data

Production area: Prosecco area, Veneto
Grapes: 85% Glera, 15% Pinot Noir
Soil: Very light and rich soil

Training system: Espalier system
Harvest: The Pinot Noir grapes are hand-picked in the first ten days of September, while the harvest of the Glera grapes takes place manually in the first and second ten days of September

Vinification: The crushed Pinot Noir grapes are vinified in the traditional red way for 20 days, followed by the soft pressing and the malo-lactic fermentation of the wine.
Instead, the crushed Glera grapes get cold macerated at 10 °C for 24 hours, followed by the soft pressing and the fermentation at 18 °C.
The Pinot Noir and Prosecco wines are preserved separately on the fermentation fine lees at 10 °C.
The second fermentation begins with the blend of the two base wines, 85% Prosecco and 15% Pinot Noir, and the fermentation up to 11 g/lt of sugar.
Then, the refinement in the pressurized tank at 12 °C for 60 days takes place

Analytical data: Alcohol content 11,5 % - Residual sugar 11g/lt - Total acidity 5,4 g/lt

Sensorial Notes

Color: Bright soft pink. Persistent and creamy foam

Fragrance: Intense rose, peach, elegant with notes of bread crust

Taste: Creamy, mineral, citrus ending

Food pairing: Ideal with seafood dishes like squids with cherry tomatoes and bottarga. Generally, tasty seafood dishes

Service temperature: 8°/10° C

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