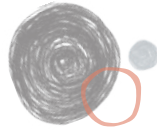


PROSECCO DOC ROSÉ

BRUT MILLESIMATO



Anna Spinato
AZIENDA VINICOLA WINERY



85% Glera
15% Pinot Noir



8°/10°



750ml



11,5%



11g/lit



5,4g/lit

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/lit of sugar. Then, the refinement in the pressurized tank at 12 °C for 60 days takes place.

AWARDS



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Color

Bright soft pink. Persistent and creamy foam.

Fragrance

On the nose, notes of currant, pomegranate, gooseberry, rose, peach skin and a citrus side.

Taste

The sip is soft and rounded, fresh and fruity ending with fine bubbles.

Food pairing

Ideal as aperitif, with bread and salami or with pizza margherita.