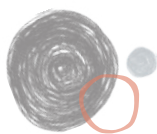


PROSECCO DOC ROSÉ MILLESIMATO BRUT



Anna Spinato
AZIENDA VINICOLA WINERY



85% Glera
15% Pinot Noir



8°/10°



200ml



11,5%

%ALC



11,9g/lit



5,2g/lit

Soil

Very light and rich soil terreno

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 11,9 g/lit of sugar. Then, the refinement in the pressurized tank at 12 °C for 60 days takes place.

Color

Bright pale pink.

Fine and persistent bubbles.

Fragrance

Intense hints of peach and wild strawberries, followed by golden apple and light tropical notes, like mango.

Taste

Full-bodied and fresh on the palate; the fresh fruit can be felt again, dry ending.

Food pairing

Perfect with fish or veggie first courses.

Worth a try with pizza with tomato and buffalo mozzarella.

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