



TECHNICAL DETAILS

# ROSÉBLANC

PROSECCO DOC ROSÉ  
MILLESIMATO BRUT

GRAPE VARIETY	Glera 85% Pinot Noir 15%
SOIL TYPE	Poor in organic substances
TRAINING SYSTEM	Sylvoz
HARVEST PERIOD	End of September
GRAPE PIKING	Exclusively by hand
VINIFICATION	GLERA: Soft crushing. Gentle pressing by an under-vacuum wine pressing machine and immediate dripping of the must. PINOT NOIR: crushing and vinification following the red-wine method.
FIRST FERMENTATION	Static sedimentation of the must at low temperatures; then, transfer of the must to the fermentation tanks. The fermentation is performed under a controlled environment, using selected yeasts. The wine is then decanted several times to achieve a natural clarification. The base wines from the two grape varieties are then blended together according to the proportions contained in the DOC regulation.
SECOND FERMENTATION	In autoclave at 16° C for 2 months. After the fermentation, the wine rests for maturation and ageing on the noble lees before the bottling.
APPEARANCE	Pale, peach-blossom pink color. Fine and very persistent perlage.
BOUQUET	Delicate fragrance of wisteria, acacia and green apple, with fine marks of rose, violets and undergrowth berries.
TASTE	It releases a lively acidic freshness, balanced by a feeling of velvety softness confirming the nose impressions.
PAIRING	Perfect as an aperitif and as a mate in joyful meetings. It matches magnificently appetizers and main courses of fish and land, as shellfish and crustaceans, fresh cheese, fish and vegetarian risottos, pasta with delicate flavors.
STORAGE	In a cool and dry cellar, away from heat and light. The bottles shall be stored vertically. Do not leave in the fridge too many days.
SERVING TEMPERATURE	5-7°C
GLASS	Flute glass or better tulip glass with conic-shaped bottom
MAIN TECHNICAL DATA	Pressure 5 Atm Alcohol 12 % vol Total acidity 5.5 g/L Residual sugar 9 g/L

