

ARDEVI

PROSECCO ROSÉ BRUT D.O.C.



Wine type:	Rosé sparkling wine
Grapes:	Glera, Pinot Nero
Appellation:	DOC
Production area:	Veneto, Italy
Bottle size:	750 ml
Serving temp.:	6 - 8° C
Alcohol content:	11% Vol.

Colour: Light pink colour.

Fragrance: A variegated bouquet, with intense hints of peach and raspberry with a floral touch.

Taste: Fragrant, fresh and fruity taste.

Pairing: Great aperitif, ideal with light hors d'oeuvre and freshwater fish courses.

VINIFICATION:

A Prosecco Rosé obtained through soft pressing of the Glera and Pinot Nero grapes. A static decantation and fermentation for the Glera in order to produce its typical zesty flavours. Pinot Noir is shortly left in contact with the skins to macerate for several days to give this Rosé its pale pink hue and peach blossom aromas .

Secondary fermentation (Charmat method) in temperature-controlled stainless steel for a prolonged maturation of 60 days gives the Prosecco Rosé its vibrant crispiness and refined perlage.

