

# PROSECCO ROSÈ

*It is a Prosecco but is also a Rosè. Combining style and elegance, liveliness and personality, these glamorous pink bubbles embellish the most special moments.*

*SUN GODDESS WINES are produced with love and passion from sun-kissed vineyards owned by Fantinel family in Friuli Venezia Giulia, where the peculiar microclimate and the precious terroir guarantee premium quality wines.*



Mary J Blige

*The name SUN GODDESS evokes powerful childhood memories that I carry with me today. I've always loved the sun, and as a child I always tried to capture the sun's warmth and energy. It was magical to me, and it's with that spirit, that my sister began calling me "Sun Goddess".*

*"Sun Goddess" immediately struck me as the perfect name as it connects my real life, conveys the connection between nature, and the personality of wines I enjoy the most, combined with my style and that of Fantinel.*

At Fantinel estate, in the heart of Friuli upper plain, a few steps from the mountains, the stony surface and the pronounced temperature differences between night and day allow the ideal conditions to grow grapes for top quality sparkling wines. Sun Goddess Prosecco Rosè is a premium expression of the territory's sparkling-wine attitude, joining quality excellence and style uniqueness.

## TECHNICAL NOTES

**Grapes:** Glera, Pinot Noir

**Origin:** DOC Prosecco

**Soil:** gravel

**Vineyards' average age:** 25 years

**Training system:** Guyot

**Vines per hectare:** 4,000

**Yield per hectare:** 14.5 tons

**Harvest:** the best grapes are picked at the moment of perfect ripeness, normally at the beginning of September.

**Vinification:** each variety undergoes a separate fermentation (Glera off-skins; Pinot Noir on-skins). After the first fermentation, the blend is created and it is introduced in small "autoclave" stainless steel tanks for the sparkling process (Charmat Method).

**Bead:** fine, numerous, long-lasting.

**Appearance:** classy rose petal-pink color.

**Nose:** fragrant floral aromas, adorned by intriguing fruity notes typical of Glera grape and by hints of red berries, peculiar to Pinot Noir.

**Palate:** crispy and silky, a full taste perfectly harmonizing acidic and smooth components. An inviting flavor combining Prosecco's fresh style with Pinot Noir's richness.

**Alcohol:** 11.5% vol.

**Sugar content:** 12 g/l - Brut

**Ideal serving temperature:** 6-8°C

**Pairings:** Sun Goddess Prosecco Rosè is perfect in any convivial occasion, from casual happy hours to the most stylish events. Delicious as an aperitif, Prosecco Rosè is ideal to accompany various appetizers (such as finger-food, fried fish, cutting boards with cold cuts and cheeses) but also more sophisticated fish courses (from raw fish to steamed seafood).



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Fantinel

www.sungoddesswines.com