

Prosecco Zero Rosé



The Process

Prosecco Zero Rosé is produced by cold pressing Glera grapes and Pinot Nero which are hand harvested in small batches only after they have reached perfect maturity and kept refrigerated overnight at temperatures of 15 - 17C. The next day the grapes are de-stemmed and softly pressed in order to avoid the extraction of unwanted compounds. Skin contact from the red grapes is 42 minutes. The resulting “must” (squeezed grape juice) is then decanted into our stainless-steel tanks, after the alcoholic fermentation process finishes, we then remove the yeast to keep our wine as fresh as possible. We lower the tank’s temperature to -3C for three weeks and then we do a fine filtering (reverse-osmosis) removing all sugars and all particles. Resulting in 2.1 grams of sugar per 750 ml bottle.

Description

Salmon rose color with a bright reflection. Fresh clean aromas of strawberries, raspberries and rose petals. A fresh, clean and dry finish balanced with berry fruit. *Food pairings:* Is ideal for fish dishes, charcuterie, soft cheeses, vegetables and sushi.

Technical Sheet

PH: 3.13

Alcohol: 11.40%

TA: 6.41 gr

Grape Varietal: Glera 85% Pinot Nero: 15%

