

## TECHNICAL DATA

### PROSECCO ROSE' BRUT - VINTAGE



<b>Variety</b>	Glera for Prosecco production Pinot Noir for Prosecco production (less than 15% of the total)
<b>Production zone</b>	Friuli Venezia Giulia
<b>Denomination</b>	Protected Designation of Origin (PDO)
<b>Type of soil</b>	Skeletal Soil
<b>Farming system</b>	Double inverted system and similar
<b>Plants per Hectare</b>	About 3200 - 4000
<b>Harvest period</b>	September
<b>Fermentation</b>	In White, in steel tank, 12°C, previous cold maceration
<b>Sparkling process</b>	Charmat Method at 10 °C, Foaming for 60 days
<b>Refining</b>	In bottle
<b>Alcohol content</b>	11 % vol.
<b>Residual sugar</b>	10 g/l
<b>pH</b>	3.20 -3.30
<b>Overpressure</b>	5.7 bar
<b>Packaging</b>	Boxes with 6 bottles
<b>Serving temperature</b>	6 – 8 °C
<b>Stopper</b>	Cork
<b>Colour</b>	Bright pale Pink
<b>Flavour</b>	Fruity and floral, Apple and spring Flower scents
<b>Taste</b>	Dry, ample and fine with a thin and persistent perlage
<b>Accompaniment</b>	Ideal as an aperitif and with fish dishes

***Contains Sulphites***  
*Consumption by minors prohibited*