

G L E N I | PROSECCO ROSE'



The **Prosecco Rosè** has a very bright pink color with a fine and persistent perlage.

Fragrant, soft and harmonious.

Presents a persistent and balanced bouquet of floreal notes and delicate hints of wild berries.

Perfect as an aperitif or as a base for cocktails, it goes well with appetizers, first and second courses based on fish and shellfish and is perfect with white meats.

TEMPERATURE OF SERVICE: 8° C

Analytical General Data

GRAPE VARIETIES: Glera and Pinot Nero

ORIGIN: Colli Orinetali del Friuli - Friuli Venezia Giulia - Italy

CERTIFICATION: Prosecco D.O.C. Rosè Millesimato Extra Dry

ALCOHOL: 11,5% Vol

Elaboration

HARVEST: First part of September and last part of September

HARVESTING TECHNIQUES: Hand picked

VINIFICATION: Primary fermentation at controlled temperature on selected yeasts. After Glera blending with Pinot Nero follows second fermentation and sparkling process on selected yeasts in autoclaves.

AGING: Over 60 days at low temperature.

MALOLACTIC FERMENTATION: No

AGEING IN OAK BARRELS: No

SPARKLING: Yes

FORMATS: 750 ML