



Prosecco Rosé DOC Millesimato 2021 Extra Dry “Rosalia”



Production area:

Glera grapes coming from “Rosalia” estate, Nervesa della Battaglia (TV) and Pinot Nero grapes coming from “Case Bianche” estate, Volpago del Montello (TV).

Soil Characteristic:

Alluvial soil rich in clay, with a good texture made of coarse sands and gravel, deposited millions of years ago by the Piave river and its floods.

Vineyard:

The Glera vines are trained with the Sylvoz system with a variable density of 3000 to 3500 plants per hectare. For the Pinot Nero we opted for the double-arched cane and a density of up to 4000 plants per hectare.

Blend: Glera 90%, Pinot Nero 10%

Winemaking technology:

Glera – manual harvest, destemmed, and pressed with low pressure in a nitrogen-saturated press, cold static decantation of the must followed by separation of the lees; fermentation of the clear must at controlled temperature for 15-20 days. Maturation of the wine on the fine lees for three months.

Pinot Noir - manual harvest, soft destemming-pressing, temperature-controlled fermentation for 10-12 days, spontaneous malolactic fermentation, maturation in steel.

Once the blend is stabilized, it undergoes the secondary fermentation in autoclaves at controlled temperature and subsequent maturation on the lees for a month, before being filtered and bottled.

Physical characteristics:

Pressure in Bar at 20°C: 5.0 ± 1.0

Chemical characteristics:

Alcohol content % vol: 11,5 ± 0,8

Total acidity g/l: 6.0 + 0.5

Sugar content g/l: 12 + 1.5

Sensorial features:

Foam: appropriately evanescent, with fine and lingering perlage.

Color: pink peach blossom hue.

Bouquet: pleasant and elegant notes of both yellow and red fruit, nectarine, pink cherry, and golden apple, with light floral scents.

Taste: fresh with an intriguing savory undertone; soft and frothy texture accompany the aroma of ripe peach that lingers with an elegant dry finish.

Nutritional information:

1 g of alcohol: 7 Kcal.

1 l of dry wine at 10°: 600Kcal.

1 g of sugar: 4 Kcal.

Food Pairings:

a very classy aperitif, that can easily be paired with fish crudité and fried seafood, Parma ham, spaghetti with a simple sauce of fresh grape tomatoes, extra virgin olive oil and basil.

Serving temperature: 6 - 8° C.

Storage: In a cool place, away from direct sunlight and heat sources.

Packaging: Glass bottles of 0.75 l packed in cases of 6 or 12 bottles.