

Prosecco DOC Rosé



PROSECCO DOC
ITALIAN GENIO

The Prosecco Controlled Designation of Origin was born on July 17, 2009, from the union of winemakers and bottlers of 9 Provinces between the Veneto and Friuli-Venezia Giulia regions to link this wine to its territory of origin.

Therefore, Prosecco represents a territory with specific rules collected in the production specifications, determining all the supply chain steps: from the definition of the production area to labeling.

The DOC requires compliance verification with the rules laid down in the specification, thanks

to a third party's intervention that certifies the Prosecco product only when all the requirements are met, especially those relating to consumption characteristics. Only wines that meet the required quality requirements can bear the name of the appellation.

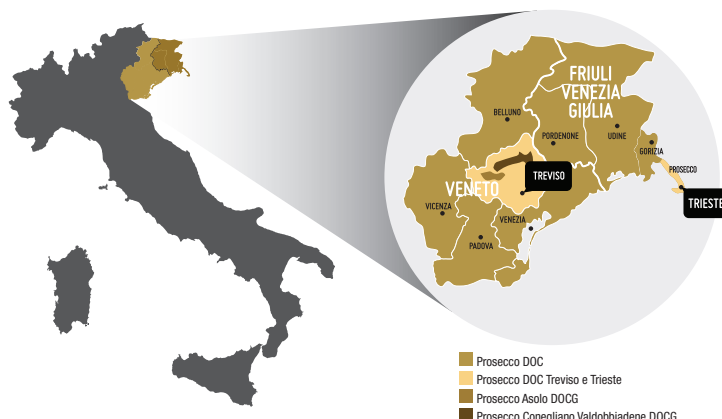


IMAGE OF PROSECCO DOC ROSÉ:

Prosecco is a fresh and lively wine that recalls youth, spring, freshness. The aromas are floral and fresh fruit, and the flavor brings back the same freshness and liveliness.



COLOR:

Pale Pink color with varying degrees of intensity.



PERLAGE:

Fine and persistent.



AROMAS:

The aromas are elegant, with hints of white flowers and red fruit. Specifically, the scent of acacia wisteria and shades of violet;

You can expect fruity notes: mainly hints of strawberry and raspberry and scents of green apple, citrus and exotic fruit.



FLAVOR:

The effervescent sensation manifests itself in a pleasant and caressing way, never aggressive. The typical mouthfeel is that of bright and lively acidity that imparts freshness. The tasting intensity is characterized by convincing in a soft and refined structure, provided by extended aging on the lees. The finish lingers with floral and fruity aromas.

The versions provided are:

- **Brut Nature:** this is the version where there is no sugar dosage, characterized by intense gustatory notes;
- **Extra Brut:** it is the version with a limited sugar residue, where sapid and acidic notes prevail;
- **Brut:** it's the most modern version with a strong taste, suitable for a variety of dishes from international cuisines;
- **Extra Dry:** this is the traditional version, ideal for an aperitif and with dishes with delicate flavors;



RULES FOR VITICULTURE AND VINIFICATION:

Martinotti / Charmat method involves the second natural fermentation of the wine for a minimum period of 60 days from grapes of Glera (85 - 90%) and Pinot Noir (10 - 15%), vinified in red.

On the label, it is mandatory to indicate the term "Millesimato", followed by the reference year of at least 85% of the grapes.

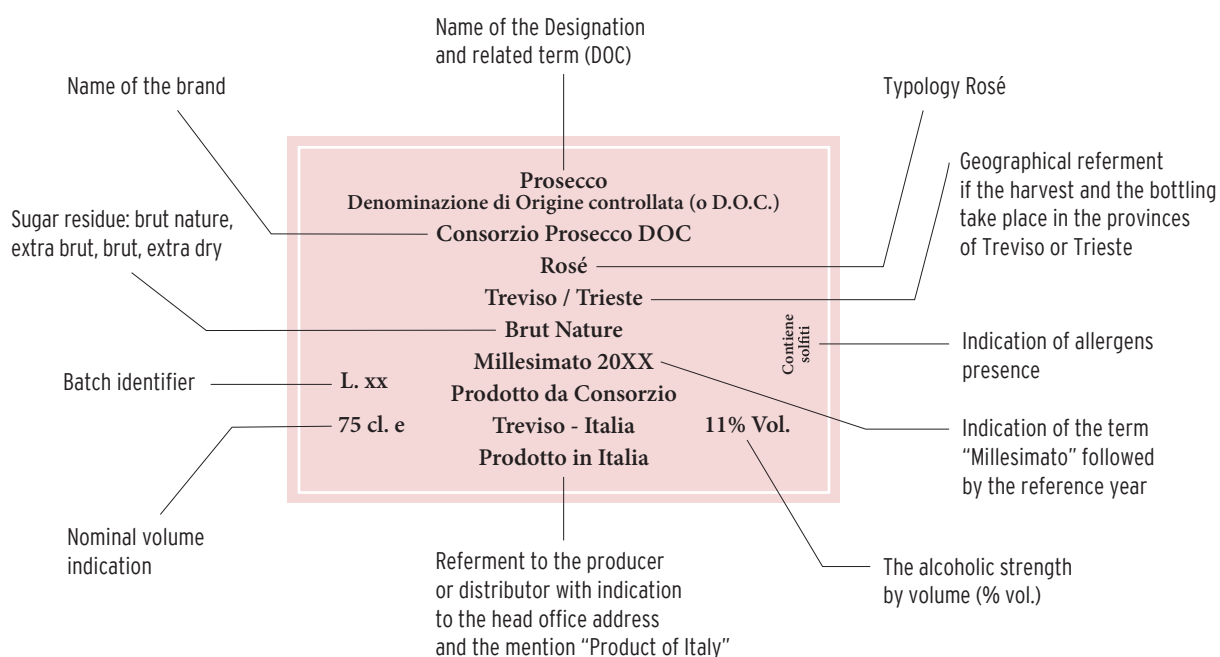
THE ROSÉ TYPOLOGY CAN BE PRODUCED ONLY AS SPARKLING (MORE THAN 3 BARS) FROM BRUT NATURE TO EXTRA DRY VERSIONS



Storage temperature: 8-12 C. degrees (46-53 F.) maximum

Serving temperature: 6-8 C. degrees (42-46 F.) preferable

HOW TO RECOGNIZE PROSECCO DOC ROSÉ - THE LABEL:



THE GOVERNMENT SEAL:

Prosecco DOC is produced exclusively in glass bottles, in which the official Government Seal must always be present to guarantee origin and quality.



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAGNI FINANCED ACCORDING TO UE REGULATION NO. 1308/2013

CONTACTS:

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