



PROSECCO D.O.C. ROSÉ

MILLESIMATO EXTRA DRY

GRAPE VARIETY:

85% Glera + 15% Pinot Noir

SOII

stony, typical of the Friuli region

TRAINING SYSTEM:

Guyot

PRODUCTION AREA:

obtained from the finest grapes of our vineyards in the Friuli DOC area, located in the heart of Friuli Venezia Giulia, a land that yields high quality wines.

WINEMAKING:

the Glera and Pinot Noir grapes are harvested and vinified separately in order to bring out their varietal characteristics. The Glera grapes are vinified in the traditional way, subjecting the grapes to soft pressing. The must obtained is fermented in steel tanks at a controlled temperature. The Pinot Noir grapes are left to macerate for a short period on the skins to enhance their colour and aromas. The two musts are then blended and re-fermented in closed tanks (Charmat-Martinotti method) for more than two months. At the end of fermentation, the wine is stabilized, filtered, and then bottled.

COLOUR AND PERLAGE:

bright light pink with fine and persistent perlage.

BOUQUET:

fine, elegant and floral, with delicate fruity hints of fresh red fruit and a slightly spicy finish.

TASTE:

soft, harmonious and elegant, it envelops the palate with fresh hints and balanced sapidity.

FOOD PAIRINGS:

it is the perfect sparkling wine to pair with appetizers, fish dishes, light dishes and young cheeses. Excellent also as an aperitif.

SERVING TEMPERATURE:

4° - 6° C.

ANALYTICAL DATA:

- alcohol: 11,5% vol
- residual sugar: 11.0-17.00 g/l
- total acidity: 5.00-5.80 g/l

COMMERCIAL DATA:

- bottle size: 0,75 l
- bottles per case: 6 bottles
- pallet: 80 cases per pallet (5 layers per 16 cases)

THE BUTTERFLY:

symbol of healthiness, beauty and lightness, environmental bioindicator par excellence. It flies light and delicate in the nature and among vineyards, it symbolically represents the sustainability of the whole production chain and guarantees the quality of the product to the consumer, confirming a careful and qualified production process, which respects both man and environment.

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