



Rosé Brut Millesimato

Asolo Prosecco D.O.C.

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| Appellation: | Asolo Prosecco D.O.C. |
| Grape Varieties: | 90% Glera 10% Pinot Nero |
| Alcohol content: | 11.5 % by volume |
| Exposure: | Northeast |
| Soil type: | Clay |
| Vine training system: | Double Guyot |
| Residual sugar: | 6 g/l |
| Dry extract: | 14/15 g/l |
| Production method: | Charmat |
| Bottles produced: | 20.000 Bottles |
| Bottle sizes: | 0,75 liters and magnum |

Prosecco Rosè Millesimato is a wine made from a blend of Glera and Pinot noir grapes, colour of which is a pale pink, and characterised by a fine and persistent perlage. Hints of apple, citrus, wild strawberries and currants on the nose. Fresh, fragrant flavour with a long finish.

