PROSECCO DOC ROSÉ EXTRA DRY ORGANIC





Classification - Prosecco DOC Rosé Extra Dry Millesimato

• Alcohol gradation: 11,5 %

• Residual sugars: 12 g/l



Grapes and vineyard

Grapes: Glera, Pinot Nero

• Growth system: Sylvoz

• Grape Harvest: mechanized



Vinification and second fermentation

Vinification: soft cold crushing and pressing

• Second Fermentation: 60 days - Charmat method-



It is a charming pale rosé wine, with a fine and persistence perlage. It has a light bouquet of flowers with shades of strawberry and pleasant citrus notes. The taste is fresh, fruity, with soft and persistent foam.



Perfect for a typical summer toast. Must try paired with a delicate Italian "Fritto misto" - fish, shrimp and squid, deep-fried in olive oil -.





