

PROSECCO DOC TREVISO ROSÉ MILLESIMATO

APPELLATION	Prosecco DOC Treviso Rosé Millesimato
COLOUR	Elegant light pink, very fine and persistent perlage.
BOUQUET	Notes of rose, fresh berries and wild strawberries.
TASTE	Good structure, balanced and sapid, pleasant and harmonious on the palate.

AGRONOMICAL DATA

GRAPES	90% Glera - 10% Pinot Noir
PRODUCTION AREA	Veneto
ALTITUDE	30 metres a.s.l.
TYPE OF SOIL	Clay, sandy
ORIENTATION OF THE VINES	North-South
TRAINING SYSTEM	Double inverted Sylvoz
STUMPS PER HECTARE	2800
YIELD QUINTAL/HECTARE	150 Glera - 120 Pinot Noir
HARVEST	Early September

OENOLOGICAL DATA

PRESSING	Very soft
PROCESS TO OBTAIN SPARKLING WINE	Long charmat
MALOLACTIC FERMENTATION	No
REFINING	No
MELLOWING LENGTH	60 days before sale

ANALYTICAL DATA

PERCENTAGE OF GRAPE'S YIELD IN WINE	70%
TOTAL ACIDITY (GR/LT)	5,60 ÷ 5,90
PH	3,10 ÷ 3,30
RESIDUAL SUGARS (GR/LT)	7 ÷ 8
ALCOHOL	11,50% ABV

OTHER DATA

FOOD PAIRINGS	Excellent as an aperitif served with battered vegetables, fries and cheeses; excellent pairing with raw fish such as oysters, truffles and scampi.
SERVING TEMPERATURE	6-8° C
STORAGE	Store in dry rooms, away from light or warm sources.

