MENESTRELLO

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Prosecco Rosé DOC

Vinification

The Prosecco Rosé DOC extra dry is a cuvée composed of Glera and Pinot Noir. Grapes are manually harvested in boxes and softly pressed to obtain the must, which is then treatedby refrigeration and filtration. Fermentation takes place in temperature-controlled stainless steel tanks between 18°C and 22°C. When fermentation is completed, follow the stabilization and Charmat process. Before the sparkling process, we add a portion of Pinot Noir, which gives our Prosecco its typical rosé color.

Description

This fresh and balanced Prosecco Rosé is characterized by its soft pink color and its fine and persistent perlage. Its bouquet is mainly fruity, with notes of wild strawberries, cherry and raspberry.

Food Pairing

It is a wine that pairs perfectly with seafood dishes. Ideal as an aperitif with appetizers and starters.

Glera, Pinot Nero	**Veneto, Friuli Venezia Giulia**	**8-10 °C**	**Alcol: 11%** **Zuccheri: 15 g/l**