

PROSECCO DOC

ROSÉ
Brut

WINE NAME

Prosecco DOC Rosé

WINE TYPE

Millesimato Brut Spumante Wine

LOCATION OF THE VINEYARD

Veneto region and dedicated DOC areas of Friuli Venezia Giulia

POSITION AND TYPE OF SOIL

Medium-textured gravelly soils. The vineyards are planted in the Alpine foothills, skirting the river Piave. Winegrowing is benefited by the temperate climate, mitigated by the Alps to the north and by gentle sea breezes from the Adriatic to the south

GRAPE VARIETY

Glera and Pinot Nero

ALCOHOL CONTENT

11% vol.

RESIDUAL SUGARS

11-13 g/l

ACIDITY

5.5 g/l

WINE MAKING PROCESS

Harvesting of grapes at optimal ripeness. Soft pressing in the winery. Controlled-temperature fermentation with carefully selected yeasts, followed by slow secondary fermentation with the Charmat method lasting a minimum of 60 days

CAPACITY / BOTTLE SIZE

0.200 Lt. - 0.75 Lt.



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In 2007, at the Ponte winery, the perfect marriage between the fruity, elegant notes of Prosecco and the aromatic complexity of Pinot Noir culminated in the Prosecco Rosé formula. Enveloping and sinuous, the first sip is enough to seduce the palate

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COLOUR

Elegant, delicate antique pink with exquisite blush-tinted reflections

BOUQUET

Fresh and pleasantly fruity on the nose, it presents delicate citron aromas that usher in a symphony of peach and red delicious apple, setting the scene for the complexity of pinot noir, the renowned and undisputed star of truly excellent spumantes

TASTE

The palate reveals a refined harmony of acidity and residual sugar, balanced by perfect sapidity and enhanced by an elegant, seductive perlage

MATCHES WITH

Ideal as an aperitif, superb with sushi and sashimi, but also molluscs and fish appetizers. It also lends itself to accompanying vegetable couscous and light Mediterranean risottos

SERVING TEMPERATURE

6-8 °C

STORING TEMPERATURE

Between 15 and 20 °C

