



PROSECCO

DOC TREVISO
MILLESIMATO 2021
ROSÈ BRUT

*Perfect with raw fish, oysters, but also as an aperitif.
Recommended pairing: tuna tartare.*



USE OF MUST
PINOT NERO
IN THE SPUMA



MINIMUM
60 DAYS IN
AUTOCLAVE

Color	Elegant pale pink, very fine and persistent perlage.
Bouquet	Floral notes of rose and delicate aromas of strawberries of forest, currants and raspberries.
Taste	Good structure, balanced and savory. On the palate it is dry with good complexity.
Serving Temperature	6-8° C

OENOLOGICAL DATA

Grapes	90% Glera – 10% Pinot Nero
Area	San Polo di Piave (TV)
Altitude	30 mt above sea level
Type Of Soil	Clayey, sandy sometime gravelly
Harvest	Beginning of September

ANALYTICAL DATA

% of grape's yield in wine	70%
Total Acidity (G/L)	6
pH	3,2
Residual Sugar (G/L)	7
Alcol	11,5% vol.

AVAILABLE FORMAT:

750 ml 6 bottle Lithographed case 1-2-3 bottles

