



MONTELVINI

Promosso Collection

PROSECCO DOC ROSÉ *Brut*



Obtained from carefully selected grapes, with 85% of Glera and 15% of Pinot Nero.

Winemaking Process

The grapes are harvested and undergo the winemaking process separately, in order to maximize the characteristics of both grapes. Only in a second moment, the two wines are blended together. The must of the white grapes is obtained by softly pressing the bunches of Glera; the must is then clarified and fermented at a constant temperature of 17 ° C with the help of selected varietal yeasts. For the Pinot Nero, the wine making process involves a short maceration of the must with the skins, in order to extract the colour and varietal aromas before proceeding with fermentation. The cuvée is then obtained by blending the two base wines just before starting the secondary fermentation in pressurized steel vats. This foaming process last about 65 days. Before bottling, the Prosecco Rosé is stabilized and microfiltered.

The Wine

The colour is a bright pale pink, perlage is fine and persistent; the aroma is reminiscent of flowers and white fruits with notes of red fruits and small berries, overall intense and elegant. On the palate it is velvety, full, savoury and balanced with a good acidity. Excellent as an aperitif, with fish appetizers, cold cuts, as well as mildly flavoured meats, sauces and cheeses.

ALCOHOL % BY VOL	11.00
AC. TOT % TART. AC.	5.50
SUGAR G/L	10.00
SO ² MG/L	120
ATM. PRESS.	5.40
CONTENT	0,75 L
BOTTLES PER CASE	6