

PURE **18K** GOLD

## 18K Prosecco Rosé / Prosecco DOC Brut Rosé Millesimato

**Grapes** 85% Glera, 10–15% Pinot Noir

**Production area** Veneto (Prosecco DOC areas)

**Altitude** 50–150 m a.s.l.

**Type of soil** Land from the Treviso plains to the Valdobbiadene hills. Deep, fertile soil in the flatter land. The flat land soil is alluvial, clay loam with sandy schists, while the soil in the hills is marly, well-structured, with clay schists and the presence of rock fragments, with ample neutral alkaline pH organic substance.

**Alcohol** 11 % vol.

**Fermentation** The grapes are harvested with care to preserve their integrity and limit the formation of must. The vinification of the base wine is carried out trying to preserve the acidity and the aroma of the grapes as much as possible. The destemmed grapes are pressed and after cold decantation, the must starts the alcoholic fermentation at controlled temperature with selected aromatic yeasts. After fermentation and subsequent decanting, the blend is made.

**Aging** The blend is refined on fine lees, after which the second fermentation is carried out in autoclave. Residual sugar level 10 g/l.

**Tasting notes** It has a bright, vibrant petal pink color and a fine and persistent perlage. The aroma is fresh, pleasant and fragrant, enriched by pungent hints of white flowers and berries such as blackberries, raspberries and strawberries; the taste is delicate on the palate and has a perfect balance between fruity and acidic components.



0,75 l



Awarded



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**Food pairings** Extremely versatile, this wine is perfect in any convivial occasion. Excellent as an aperitif, Prosecco Rosé Brut is particularly suitable for appetizers, raw fish and steamed seafood. It is unforgettable when paired with chocolate and apple pies.