

PROSECCO D.O.C. ROSÉ



From the oenological experience of Carpenè Malvolti arises the "Prosecco D.O.C. Rosé", a Sparkling Wine Brut obtained from Glera and Pinot Nero grapes, coming from the Prosecco D.O.C. area, and produced through the Charmat Method, the most suitable to enhance the floral and fruity aromas typical of the grapes of origin.



Denomination Sparkling Wine

Grape Varietal Glera (85%) and Pinot Noir (15%) grapes coming from the vineyards located in the Prosecco D.O.C. production area.

Sparkling Process Charmat Method

- Tasting Notes**
- **Color:**
Pale pink color, bright with fine and persistent perlage.
 - **Bouquet:**
Fine, characteristic, typical of the grapes of origin, with fruity and floral notes.
 - **Taste:**
Harmonious, balanced, with a fruity, fresh and aftertaste persistent.

- Analytical Data**
- Alcohol Content: Ale. 11 % Vol.
 - Acidity: 5,0 - 6,0 g/l
 - Residual Sugar: 7-8 g/l >
 - Allergens: Contains Sulfites

Serving Suggestion Serve in glasses for Sparkling Wine at a recommended temperature of 48° F.

Suggested Pairings Ideal as an aperitif or paired with dishes based on fish, white meats, vegetables, cold cuts and cheeses with a delicate taste.

Formati 200 ml - 750 ml - 1.5L