

Prosecco Rosé DOC Spumante Bio Vegan Extra-dry Diamante



an Organic Prosecco Rosé
Spumante with floral and fruity
notes, it is ideal with smoked dishes



Name and Denomination

Prosecco Rosé D.O.C. Spumante Bio Vegan

Grape variety

Glera from 85% to 90%; Pinot Nero vinified in red from 10 to 15%.

Alcohol content 11% vol.

Optimal serving temperature 4-6°C

Gastronomic matches

Ideal with smoked dishes, especially salmon, freshwater trout and mozzarella.

Origin

the provinces of Treviso, Padua, Belluno, Venice, Vicenza in Veneto, and the provinces of Gorizia, Pordenone, Trieste and Udine in Friuli Venezia Giulia.

Storage and ageing

must be stored in a cool and preferably dark place, top aromatic freshness is released within the first year of bottling.

Colour

Soft, bright pink, pleasant presence of foam, persistent perlage.

Bouquet

genuine, sharp, refined scents, with several fruity and flowery notes.

Flavour

pleasant lingering tactile carbonated feeling, followed by an appealing harmony balancing acidity and the sugary part, excellent length and persistence.

Packaging

in 75 cl customized bottles in boxes of 6.

Prizes

Winemaking and second fermentation

When the Glera grapes have reached the perfect point of ripeness they are harvested to maintain their acidic properties together with a superior gustatory freshness and then taken to the winemaking cellar where, after having been de-stemmed and crushed, they are placed in a soft press and the must is separated from the skins, cooled and clarified by floatation. Yeasts are added to the clear must to start the alcoholic fermentation at a controlled temperature of 16-18°C. Once this is finished, the temperature of the new wine is lowered to 8-12°C and after 8 days the first racking is carried out, obtaining the Glera base wine for the rosé Prosecco. When the Pinot Noir grapes are perfectly ripe, their harvest begins. The grapes arrive in the cellar to be de-stemmed and crushed and placed in the vats to ferment together with their skins. Alcoholic fermentation takes place at a controlled temperature of 25°C, pump overs are scheduled and a delestage is performed every 3 days. After 5-6 days the racking and pressing of the pomace is carried out. In this way we obtain the Pinot Nero base wine for the rosé Prosecco. The Pinot Nero base is combined with the Glera base and we can proceed to the second fermentation.

The sparkling base wine is sterile filtered, and after the addition of sugars necessary for the second fermentation and specially selected yeasts suitable for the production of sparkling wines, it is placed in an autoclave to re-ferment and reach the desired overpressure. Once the desired pressure is reached, it is cooled to -2-0°C and matured with the yeasts through short batonnages or stirring of the lees. After 60 days the wine can be filtered for bottling.

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