

DI MARIA

PROSECCO DOC ROSÉ

Grapes:	Glera, Pinot Nero
Appellation:	PROSECCO DOC
Production area:	Veneto Region, Treviso area
Climate:	Temperate, mitigated by the sea, the chain of the Alps protects it from the northern winds. Winters are cold and wet, summers are hot and sultry with medium temperature excursions
Harvest:	Second half of September
Storage time:	2 years
Bottle size:	750 ml
Serving temp.:	8/10 °C
Alcohol content:	11% Vol



Fine bright perlage, light rosé colour



Delicate and complex bouquet with fruity notes that remind of peach, green apple and lemon. Floral notes of acacia and rose



Fresh and light on the palate, with balanced acidity and body; Round and full bodied structure



Enjoy rosé bubbles as an aperitif but excellent with fish soups, grilled fish and courses based on mushrooms

VINIFICATION: The team of oenologists select the best wines obtained to continue the sparkling winemaking process.

Afterwards the wine is filtered in steel tanks with the addition of must and selected yeasts for the second fermentation (Martinotti - Charmat method) at a controlled temperature of 14/15 °C. Once the wine has reached the required pressure levels, alcohol and sugar content, it is refrigerated, cold stabilized (-2/-3°C), filtered and controlled before bottling.

