Prosecco Rosé D.O.C. Spumante
Extra Dry Bio Vegan

ANNO DOMINI
VINEYARDS
47

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 Extra Dry Bio Vegan

Grape variety

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

Origin

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

Winemaking and Sparkling wine technique

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.

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.

Colour

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

Bouquet

Fine and elegant. Fruity and floral notes typical of the grapes of this origin.

Taste

Fresh and characteristic, excellent length and persistence. The olfactory correspondence with what is perceived in the fragrance is interesting.

Alcohol content 11% vol.

Optimal serving temperature 4-6°C

Gastronomic pairings

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

Packaging 75 cl. customized bottles in boxes of 6.

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