



PROSECCO D.O.C. Millesimato Rosé

Glera grape and Pinot noir are an expert combination. The cultivation area of the grapes used for the production of this wine extends into the Prosecco DOC area. Since the two varieties have different ripening times, they are vinified separately.

To the eye, this Prosecco has a beautiful pale pink colour and a subtle and persistent perlage. Fruity notes are perceived on the nose with hints of peach, apricot and currant. On the palate the wine is dry, fresh and delicate, with good structure and great softness. The result is a harmony of sensations and a fruity finish.

RECOMMENDED COMBINATIONS

Excellent as an aperitif, this wine is perfect for the entire meal; particularly suitable for cold and light dishes, such as a caprese or a tray of medium-aged raw ham, legume soups, risottos with vegetables, not overly elaborate fish dishes and white meats. Perfect with raw fish and sushi. It is also recommended with pizza.

SERVING TEMPERATURE: 7-8° C