



PROSECCO ROSÉ

COUNTRY Italy

APPELLATION Prosecco Rosé DOC

REGION Veneto

WINEMAKER Fabrizio Marinconz

GRAPES A blend of Glera and Pinot Noir from the hills above Treviso, the traditional growing area for Prosecco.



BACKGROUND

Cavit Prosecco Rosé is made from a blend of Glera and Pinot Noir from the hills above Treviso, the traditional growing area for Prosecco.

DESCRIPTION

COLOR: Persistent white foam with fine-grained perlage. Bright pink with slight cherry reflections.

NOSE: Fragrant, with enticing aromas of small red berries.

TASTE: Clean, fresh and fruity with a delicate touch of sweetness.

VINIFICATION

The Glera grapes are soft pressed to yield only the best fraction of the must which, after being decanted for 12 hours, goes into stainless steel tanks to be fermented. Fermentation lasts about 15-20 days. When completed, the wine gets blended with the Pinot Noir that is vinified using the method for red wines in order to give the final blend its characteristic pink color. Once blended, the wine undergoes a second fermentation, which takes place in temperature-controlled stainless-steel tanks, in order to develop its characteristic perlage and delicate bouquet. The wine is then refined sur lie for 60 days.

ANALYSIS

Alcohol: 11.5% TA: 5.5 g/L RS: 16 g/L

SERVING SUGGESTIONS

Easily enjoyed with a variety of dishes. Prosecco Rosé pairs perfectly with anything from fried foods to creamy risotto, chocolate, cheese and even barbecue!

750 ml

BOTTLE SIZES

750 ml



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