



BRILLA!

Prosecco Rosé D.O.C.

TASTING NOTES

Fine bright perlage, light rosé color. Delicate and complex bouquet with fruity notes 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.



VINEYARD & PRODUCTION INFO

 **Vineyard location:** Veneto, Italy

Soil composition: clayey, sandstone

Vine training method: spurred cordon, double arch

Vines/acre: 1820/acre

Average vine age: 15 years

Production: Glera 180q/1 Pinot Noir 135q/1



WINEMAKING & AGING

Varietal composition: Glera and Pinot Noir

Fermentation container: Stainless steel autoclave

Maceration technique: Bladder press

Type of aging container: Stainless steel autoclave



TECHNICAL DATA

Alcohol: 11% abv

Residual sugar: 14g/l

Acidity: 5.8g/l



PRODUCER PROFILE

Winemaker: Massimo Donadi

Region: Veneto



FOOD PAIRINGS

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

Serving temperature 46–50°F.

