



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/l Pinot Noir 135q/l



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.

