

TORRESELLA PROSECCO ROSÉ

Beautiful blend of aromatic Glera and Pinot Nero from certified sustainable vineyards.

WINERY BACKGROUND:

Torresella is a village not far from Venice in a region where grapes have been grown since the Roman era. The area is bounded by the Tagliamento River to the east, the Livenza River to the west, the Alps to the north, and the Venetian lagoon to the south. Blessed with a mild climate and medium-textured clayey soils of high mineral content, Torresella's terroir is ideally situated for viticulture.

We're as passionate about the environment as we are about bringing great wine to you. We're sustainably farmed, using natural products in the vines, we use lightweight packaging, and have been energy self-sufficient (through solar energy) since 2012. We have been recognized for our sustainability efforts and are proud to be certified sustainable via the Italian National Quality Scheme for Integrated Farming, SQNPI.

VINEYARDS & WINEMAKING DETAILS:

Made from Certified Sustainable vineyards (SQNPI), Torresella Prosecco Rosé DOC is a blend of the aromatic Glera (the main grape of Prosecco) and Pinot Nero grapes. The grapes are harvested separately and undergo different fermentation techniques before the second fermentation, which



adds the lively bubbles. The Glera is fermented at cool temperatures (16°C/61°F) to retain the delicate floral and peach aromas, while the Pinot Nero ferments briefly on its skins (6-7 days total) to extract color. These two wines are then carefully blended (about 10-15% Pinot Nero for the delicate rosé hue) and the second fermentation (where the bubbles form) takes place in horizontal tanks. The now-sparkling wine rests on its lees for at least 60 days to gain depth and ensure fine, persistent bubbles.

TASTING NOTES & FOOD PAIRING SUGGESTIONS:

Beautiful pale pink color and frothy mousse, this Torresella Prosecco Rosé has aromas of bright citrus, which are lifted by the joyful bubbles and carried to a delightfully fruity and lingering finish. Ideal as an aperitif and a wonderful companion to a whole range of cuisines. The light and crisp nature of this Prosecco Rosé is a natural partner for cuisine like seafood, or an interesting textural contrast with creamy risottos and spicy Asian food. Vegan friendly, Torresella Prosecco Rosé also has a purity that seamlessly echoes market-fresh vegetables and vegetarian dishes. Our Prosecco is then finished in a Brut style and is millesimato (vintage dated).

GRAPES: Mainly Glera with 10-15% Pinot Nero

ORIGIN: Prosecco DOC (all vineyards within 10 miles of the winery)

CLIMATE: Mediterranean with a strong influence of the Adriatic Sea

DOMINANT SOIL TYPE: Shallow soils of morainic origin with pebbles

MIN/MAX ELEVATION: Sea level

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