



CANTINA TREVIGIANA

PROSECCO

DOC ROSÉ

TREVISO
BRUT



WINE NAME:	PROSECCO DOC ROSÉ TREVISO – BRUT
WINE TYPE:	SPARKLING WINE.
LOCATION OF THE VINEYARD:	VENETO REGION, PROVINCE OF TREVISO.
POSITION AND TYPE OF SOIL:	GRAVELLY AND CLAYEY PLAIN.
GRAPE VARIETY:	90% GLERA, 10% PINOT NOIR
ALCOHOL CONTENT:	11% VOL
RESIDUAL SUGARS:	11 G/L
ACIDITY:	5,5/6 G/L
WINE MAKING PROCESS:	SEPARATE VINIFICATION WITH LIGHT PRESSING. TRADITIONAL WHITE VINIFICATION FOR THE GLERA GRAPES, WITH MACERATION ON THE SKIN FOR THE PINOT NERO GRAPES. SLOW, CHARMAT METHOD REFERMENTATION FOLLOWS FOR AT LEAST 60 DAYS.
BOTTLE TYPE:	COLLIO.
CAPACITY/BOTTLE SIZE:	0,75 LT.

TASTING NOTES

COLOUR:	AN ELEGANT, DELICATE PINK REMINISCENT OF CHERRY FLOWERS.
BOUQUET:	A DISTINCTIVE AND INTENSELY PLEASING AROMA WITH AN INTRIGUING BLEND OF FRAGRANCES. RECOGNISABLE HINTS OF FRESH, FRUITY LYCHEE AND ACACIA FLOWERS.
TASTE:	A SINGULAR PROSECCO FRESHNESS COMPLEMENTED BY NOTES OF WHITE PEACH AND WILD ROSE.
MATCHES WITH:	EXCELLENT AS AN APERITIF, PROSECCO ROSÉ DOC IS ALSO AN EXCELLENT ACCOMPANIMENT FOR CRUSTACEANS, OYSTERS AND RAW VEGETABLE HORS D'OEUVRES. DELIGHTFUL WITH REFINED, LIGHT DISHES IN GENERAL.
SERVING TEMPERATURE:	6-8 °C
STORING TEMPERATURE:	BETWEEN 15 AND 20 °C