



SESSANTACAMPI



## Prosecco Spumante Rosé DOC Millesimato

### Brut

**Classification:** DOC

**Grape variety:** Glera 90% Pinot Nero 10%

**Cultivation system:** Sylvoz

**Features:** Martinotti-Charmat method

**Alcoholic Content:** 11,5 % by vol.

**Colour:** light pink

**Perlage:** fine and persisting

**Aroma:** elegant, complex. Notes of cherry and strawberry. Sensations of acacia flowers and pear, with a final touch of wisteria

**Taste:** the perlage releases hints of cherry, acacia and apple. A great balance between acidity and sweetness, with a dry finish. Excellent persistence and aftertaste that recalls the smell of white flowers

**Food pairings:** Prosecco Rosé goes well with delicious aperitifs, delicate appetizers of sea and land, light first and second courses of fish

**Serving Temperature:** 8° C

**Bottle Pressure:** 4.5 bar

**Total acidity:** 5.6 gr / l

**Residual sugar:** 9 gr / l