



Vino spumante D.O.C. EXTRA DRY

PROSECCO ROSÉ MILLESIMATO



PRODUCT GROUP *Sparkling wines*

PROVENANCE Precenicco vineyards (Udine)

SOIL TYPE Clayey

GRAPE VARIETY 85% Glera 15% Pinot Nero

TRAINING SYSTEM Sylvoz 3700 vines per hectare

VINIFICATION Mild pressing with separation of free-run must, temperature-controlled fermentation (16-18 °C)

SPARKLING WINEMAKING 60 days Charmat method

AGEING Bottle ageing

ALCOHOL CONTENT 11,5% by vol.

TYPICAL CHARACTERISTICS Distinguished by its delicate, elegantly fruity and floral bouquet. On the palate, it is fresh and fragrant and recalls the olfactory sensations

PAIRINGS Aperitif by vocation, it pairs very well with white meats, sushi, pizza

SERVING TEMPERATURE Serve at 6-8 °C

EAN CODE 8032869491592

TYPE OF PACKAGING Six-bottle carton

PACKAGING EAN CODE N/A

Baccichetto Vittorino, Paolo & Alessandro Società agricola semplice

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