



PROSECCO ROSÉ DOC BRUT

GRAPES

85% Glera
15% Pinot Noir

AREA OF PRODUCTION

Province of Treviso

VINIFICATION

The Grapes are harvested around the first week of September, softly pressed and fermented at controlled temperature. The Pinot Noir is vinified in red and blended with the Glera before the second fermentation in autoclave (Charmat Method).

TASTING NOTES

Rosé with lively and brilliant hues, fine and persistent perlage; delicate and fruity aroma, pleasantly fresh taste with hints of pink grapefruit.

FOOD PAIRINGS

This Prosecco rosé is perfect as an aperitif, to appetizers or paired with food. We recommend to try it with fish, shellfish and crustaceans.

Serve
cold at 7 C°.

ALCOHOL DEGREE

11% vol



SARTORI
DI VERONA