

PROSECCO ROSÉ



TIPOLOGIA VINO	Sparkling Wine, Brut, Vintage Dated
DENOMINAZIONE	D.O.C. Prosecco Rosé
UVAGGIO	90% Glera 10% Pinot Nero
ALCOOL (%VOL)	11 %vol
ZUCCHERI RESIDUI	11 g/litro
ACIDITÀ TOTALE	5,6 g/litro
FORMATO	750 ml
TEMPERATURA DI SERVIZIO	6-8 °C
METODO DI PRODUZIONE	Cold maceration of the grapes, primary fermentation at a controlled temperature of 16° C (60 °F); secondary fermentation in stainless steel pressurized tanks for two months.
NOTE DI DEGUSTAZIONE	Casalforte Prosecco Rosé is a fresh and creamy sparkling wine with floral scents of rose and violet. Fruity notes of raspberry and wild strawberry coming from Pinot Nero, along with juicy notes of peach and Golden Delicious apple typical of the Glera

grape on the palate. Perfect as an aperitif

and to liven up a party.