

**WINE NAME**

Prosecco Rosé  
Denominazione di Origine Controllata

**WINE TYPE**

Brut Spumante Wine

**LOCATION OF THE VINEYARD**

Veneto and Friuli Venezia Giulia, Prosecco DOC Area

**POSITION AND TYPE OF SOIL**

Medium, sandy soil. The vineyards are cultivated along the course of the river Piave, where the climate is continental.

**GRAPE VARIETY**

85% Glera and 15% Pinot Nero

**ALCOHOL CONTENT**

11% vol.

**RESIDUAL SUGARS**

11-13 g/l

**ACIDITY**

5.5 g/l

**WINE MAKING PROCESS**

Grapes harvested at optimal ripeness. Soft pressing in the winery. Controlled-temperature fermentation with carefully selected yeasts, followed by slow secondary fermentation with the Charmat method lasting a minimum of 60 days

**CAPACITY / BOTTLE SIZE**

0.75 lt. - 1.5 lt.

**COLOUR**

Delicate light pink colour, with elegant and persistent perlage

**BOUQUET**

The bouquet is fresh, evoking sophisticated aromas of violet and rose. The finish delivers delicate hints of wild berries

**TASTE**

The taste is harmonious and slightly acidic. On the palate, notes of summer fruits are reminiscent of the bouquet of acacia blossom

**MATCHES WITH**

This wine enhances any dish. Perfect served as an aperitif for elegant social occasions as well as friendly informal gatherings. It pairs especially well with refined haute cuisine dishes like oysters, shellfish and prawns

**SERVING TEMPERATURE**

6-8 °C

**STORING TEMPERATURE**

Between 15 and 20 °C

# SOLATIO

## PROSECCO ROSÉ

DOC

Brut

