

900

P R O S E C C O R O S É

M I L L E S I M A T O

GENERAL FEATURES

DENOMINATION: DOC - Controlled Denomination of Origin

PRODUCTION AREA: Prosecco DOC

VINEYARD VARIETY: Glera from 85 to 90% - Pinot Noir from 10 to 15%. At least the 85% of the vintage declared on the label.

HARVEST PERIOD: Between the end of August for the Pinot Noir and the first decade of September for the Glera

VINIFICATION: Vinification in white for the Glera and in red for the Pinot Noir.

ALCOHOL FERMENTATION: In stainless steel.

SPARKLING: Cuvée of the two varieties - Second fermentation in autoclave, with Martinotti-Charmat method 60 days.

CHEMICAL INFORMATION

Alcoholic Gradation: 11% vol.

Total Acidity: 5,4 mg/l.

Sugar: 14-15 gr./l. - Extra Dry

Ph: 3,20

Overpressure: 5,5 bar

SPECIAL FEATURES AND PAIRINGS

Wine with a pale pink color.

In the bouquet, the white flowers that are typical of the Glera and notes of pansy and raspberry brought by the Pinot Noir stand out. The taste is smooth but still offers freshness and sapidity.

Perfect pairing for the aperitif, delicious for the whole meal and mostly with fish-based dishes, pleasant with white meats and cheese, it also goes well with desserts.

SERVICE TEMPERATURE

6-8 °C



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