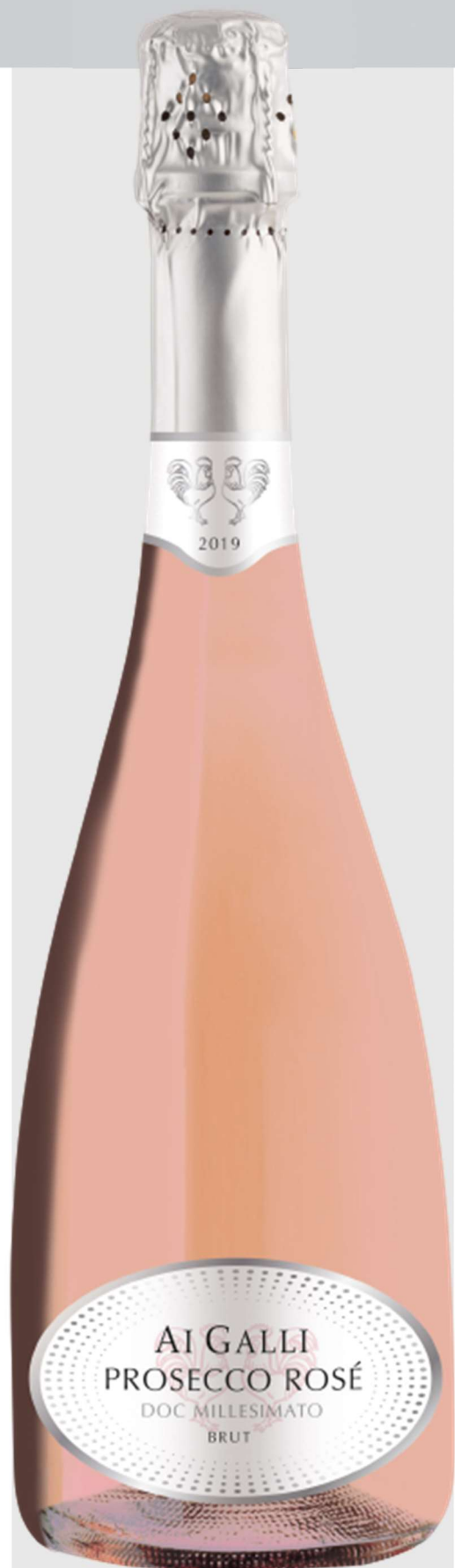


SPARKLING LINE



AI GALLI



PROSECCO ROSÈ

Denominazione di Origine Controllata

**BRUT
MILLESIMATO**

TYPE: Sparkling Rosè Wine

GRAPE VARIETY: Glera 90%, Pinot Noir 10%

ORIGIN: Pramaggiore (IT), our own vineyards

ELEVATION: 25-40 m a.s.l.

SOIL TYPE: Medium texture, clayey

GROWING METHOD: Sylvoz

SECOND FERMENTATION: Charmat Method

VINIFICATION: Grapes harvested manually undergo soft pressing and then cold decantation. The resulting must is transferred into steel vats where fermentation is completed at a controlled temperature of 18-20 °C in 10 days on carefully selected yeasts. The "basic" wine is placed in prise de mousse pressure tanks where it ferments for 18-20 days on active yeasts at a controlled temperature of 14-16 °C. When the required over pressure is reached (approx. 6 bar) the mass is cooled to -4 °C to stop fermentation and aid stabilisation. It is then held at a controlled temperature for at least two months so that it can mature naturally on the yeasts. At the end of this period the wine undergoes filtering and isobaric bottling.

TASTING NOTES: Elegant and delicate light pink color. With a lively perlage and persistent foam, it has intense aromas with floral scents of white and red flowers accompanied by fruity notes such as apple, pear and hints of red fruit, such as strawberry and raspberry. The taste is fresh and on the palate it is pleasant and harmonious.

SERVING SUGGESTIONS: Ideal as an aperitif, it goes well with a wide range of tasty, typically Italian appetizers, fish entrees and low-fat, fragrant culinary creations. Try it with pasta salads, fish soup, white meat and pizza.

ALCOHOL: 11% Vol.

SRESIDUAL SUGAR: 9,00 g/L («BRUT» Version: < 12,00 g/L)

SERVING TEMPERATURE: 6-8 ° C

SHELF LIFE: 1/2 years

BOTTLES PER CARTON: 6 x 750 ML

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