



Bollicina



PROSECCO D.O.C. ROSÉ EXTRA DRY

Grapes

A blend of mainly Glera and 10-15% of Pinot Noir

Vineyards & Harvest

The North East of Italy is the home of Prosecco DOC, with the perfect terrain and microclimate. Harvest takes place around the middle of September. The Glera and Pinot Noir grapes are hand-harvested and put into small boxes. Each grape variety is processed separately.

Vinification

The grapes are softly crushed and gently pressed after destemming. Natural sedimentation occurs over night, with the raked in the fermentation tank. Each grape variety is vinified separately. The primary fermentation takes place in stainless steel tanks using selected yeasts at controlled temperatures. After the first fermentation, Glera and Pinot Noir are blended together, creating a still wine with a beautiful rosé hue. The secondary fermentation is carried out using selected yeasts in pressurised tanks. As is typical of the Charmat Method, a sparkling wine with very fine bubbles is produced. The fermentation takes around 60 days in total to complete.

Tasting notes

On the nose, there are intense and delicate perfumes, reminiscent of roses and wild strawberries. On the palate there are floral notes, particularly of roses, combined with hints of cherries. Extremely fresh, yet with a velvety character. The fine bubbles are persistent and there is a long finish. A sophisticated aperitif and ideal with smoked salmon or seafood antipasto.

