

# Ita

PROSECCO  
DENOMINAZIONE DI ORIGINE CONTROLLATA  
ROSÉ - EXTRA DRY  
MILLESIMATO

# Prosecco rosé is launched



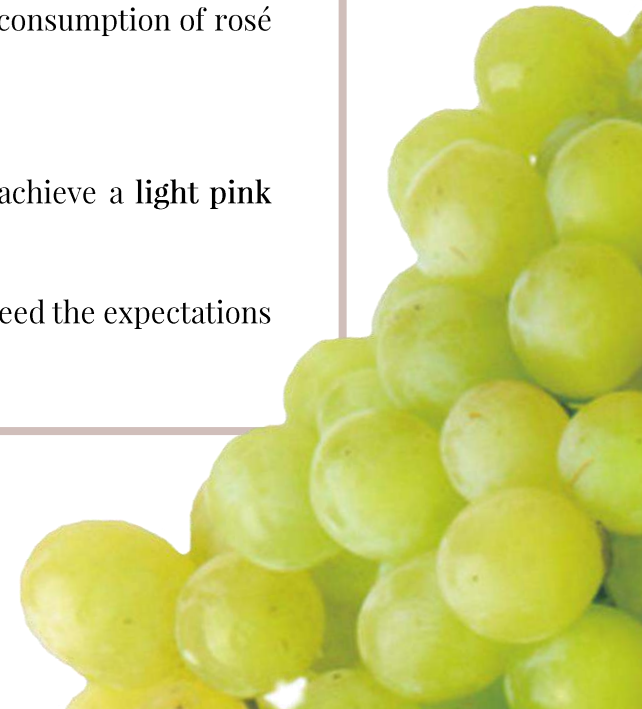
Prosecco Rosé Spumante is finally making its way to the market. This long-awaited product completes the offer of Prosecco – one of the most popular Italian wine styles around the world.

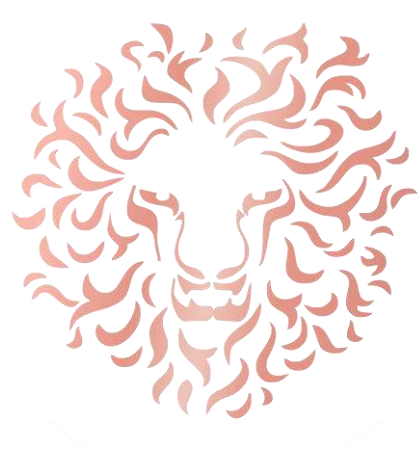
Producers are increasingly extending their ranges to include a rosé style, with around 57% already producing a Prosecco Rosé. Prosecco Rosé is predicted to give a **further boost to sales**, since the growth of consumption of rosé wines on international markets is incessant.

The North-East of Italy is the home of Prosecco, with the perfect terroir and microclimate.

Prosecco rosé is made with mainly white Glera grapes, with 10-15% of Pinot Noir added to achieve a **light pink colour**, a consistent perlage and greater aromatic complexity.

We are confident that the quality of our ITA Prosecco Rosé Spumante DOC Millesimato will exceed the expectations of our customers and this quality is reflected in the **stylish and elegant packaging**.





## Grapes



Blend of mainly  
Glera, with 10-15%  
Pinot Noir

## Vineyards & Harvest



The North-East of Italy is the home of Prosecco, with the perfect terroir 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



After destemming, the grapes are softly crushed and gently pressed. The juice rests overnight for natural sedimentation of the coarser pulp particles, after which the wine is racked in the fermentation tank.

Fermentation takes place in stainless steel tanks using selected yeasts at controlled temperatures.

After the first fermentation, the 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



### BOUQUET

Intense and delicate perfumes, of roses and wild strawberries

### TASTE

Floral notes reminiscent of roses with hints of cherries on the palate, extremely fresh, yet with a velvety character. Persistent bubbles and a long finish.

### FOOD PAIRING

serve chilled, ideal with summer dishes such as salads, antipasto, fresh pasta or rice with vegetables.

### SERVING TEMPERATURE

8-10°C

**Ita**  
PROSECCO  
D.O.C.G.  
ROSÉ  
EXTRA DRY

# Packaging details



Neck label



Pearly white paper



Pink foil



Back label