



Angelini Collection

Prosecco Rose Vintage Brut DOC



Region:	Veneto/Friuli (Prosecco area)
Varietal:	85% Glera & 15% Pinot Noir
Vineyard:	Family-owned hillside vineyards
Soil:	Mostly calcareous and clay
Vines per Hectare:	3500
Vine Training:	Guyot
Altitude:	400-600 feet above sea level
Total Production:	2,500 cases
Vinification Process:	Grapes are hand harvested in October after which a soft pressing takes place in a horizontal press. The skins are left to rest to extract natural salmon color. Must is then fermented at 10°C for 5 days and after fermentation the wine is moved into large stainless-steel vats (autoclaves) for secondary fermentation. The wine is then aged for the required 2 months. A final refining takes place before bottling and release.
Alcohol Content:	11%
Residual Sugar:	12g/Liter
Color:	Bright salmon color
Bouquet:	Freshly sliced strawberry fruit with bread crust undertones.
Tasting Notes:	Round notes of cherry fruit with raspberry and raspberry coating the palate.
Food Pairing:	Great as an aperitif or with light appetizers and a variety of fish dishes.
Ageing:	3-5 years
Serving Temp:	45°F (8-10°C)