

Prosecco Rose DOC Brut



ANGELINI



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: 2500 cases

Vinification Process: Grapes are hand harvested in October after which a soft pressing takes place in a horizontal press. Must is then fermented at 10°C for 5 days and then moved into large stainless-steel vats (autoclaves) for secondary fermentation. The wine is aged for a required 2 months. A final refining takes place before bottling and release.

Alcohol Content: 11%.

Residual Sugar: 9g/liter

Color: Bright salmon color.

Bouquet: Freshly sliced strawberries and bread crust undertones.

Tasting Notes: Bing cherry, raspberry but finishing dry with balanced acidity.

Food Pairing: Great as an aperitif and with appetizers. Ideal with seafood and light pastas or simply enjoy anytime.

Ageing: 3-5 years

Serving Temp: 45°F (7°C)

UPC: 783655007210

UPC: 783655007227 (200ml)

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WINE, LTD.

www.angeliniwine.com