

PROSECCO ROSÉ

Veneto, Italy

Gran Passione

Method & Production

A blend of Glera and up to 15% Pinot Nero, Glera no maceration and the Pinot Nero 48 hours. Primary and secondary fermentation takes place in stainless steel tanks, secondary using the Charmat method, maintained at a controlled temperature of 14–15°C. This is followed by an extended period of lees aging—around 60 days. Once the desired pressure, alcohol, and sugar levels are achieved, the wine is chilled and cold-stabilized at -2 to -3°C, then carefully filtered and rigorously checked before bottling.

Tasting Notes

A vibrant and refreshing sparkling wine, offering delicate floral aromas complemented by crisp notes of apples, juicy pears, zesty citrus, and ripe strawberry.

Food Matching

Ideal as an aperitif, it also pairs wonderfully with fish soups, grilled seafood, and mushroom-based dishes.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Sparkling Wine										
GP0625	Prosecco Rosé	Glera: 85% Pinot Nero: 15%	2023	11%	Cork	6x0.75lt	No	No	No	No