



# 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
<b>Sparkling Wine</b>										
GP0625	Prosecco Rosé	Glera: 85% Pinot Nero: 15%	2023	11%	Cork	6x0.75lt	No	No	No	No