

#### Product Fact Sheet



# 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%<br>Pinot Nero: 15% | 2023    | 11%     | Cork         | 6x0.75lt  | No      | No         | No    | No      |