



Country: Italy

Region: Veneto

Grapes: Grape Glera 85 ; Grape Pinot Nero 15

Tasting Note:

A beautiful fresh and light sparkling rosé with an intense red berry character. The fragrant, inviting nose follows through the palate, which offers hints of strawberries alongside a creamy mousse and a crisp finish.

Winemaking:

The grapes are harvested and pressed gently, to produce a high quality of freshly acidic must which is then cold-settled for 12 hours. First and second fermentation takes place in under pressure autoclaves to ensure that the bubbles are formed.

Vineyard :

Grapes from across the Veneto's Prosecco region are grown on hillsides, with sloped vineyards, where they benefit from a great natural micro-climate that ensures exceptionally good quality wine. The Glera grapes are harvested slightly early in order to preserve their acidity and delicate fruit flavours. The Pinot Nero grapes are sourced from higher altitude vineyard areas where they benefit from the cooling influence of the mountains. Temperatures drop throughout the nights allowing the grapes to retain their delicate red fruit flavours.

Food matching:

Excellent as an aperitif, divine with flavoursome, fresh fish dishes. Its fruity character will also compliment spicy Eastern dishes.

Unique Selling Point:

The perfect lighter alternative to Champagne Rosé

Code J4456119	Product SPARKLING
Style Sparkling & Champagne	Residual Sugar 10/12 g/L
ABV 11.00 %	Closure Agglomerate Cork
Egg / Milk No	Bottle Size 75cl



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