

2021 Prosecco DOC Rose, Fiol



Country: Italy

Region: Veneto

Sub-Region: Prosecco

Grapes: Grape Glera 85 ; Grape Pinot Nero 15

Tasting Note:

In the glass, coral hued with subtle pink reflections. The aroma offers raspberry and wild strawberry with hints of citrus lemons and white flowers. Refreshing and elegant expression, the Pinot Noir shines through, showcasing a harmonious palate and persistent finish.

Winemaking:

The best fruit, careful dosage, the right amount of Pinot Noir in the assembly phase, and the perfect balance between acidity and sugars make FIOL Rosé a sparkling wine that stands out for its harmony, elegance and freshness. Charmat method, second fermentation lasting 60 days, provide a soft and gentle foam.

Vineyard :

Made with passion in the heart of Treviso, Italy. The vineyards where Glera grapes are grown are located across the flood plains of the Piave river, and are exposed towards the east and north-west.

Food matching:

Be it by the glass, or in a cocktail, FIOL Rosé pairs perfectly with a lazy Sunday brunch, afternoon bites and a light dinner

Code J9116121	Practice Yes
Product SPARKLING	Acidity 6 g/L
Style Sparkling & Champagne	Residual Sugar 13.5 g/L
pH Level 2.9	Organic No
ABV 11.00 %	Biodynamic No
Closure Natural Cork	Egg / Milk No
Bottle Size 75cl	



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