

PROSECCO DOC ROSÉ  
MILLESIMATO

*Extra Dry Sparkling Wine*



• **PRODUCTION AREA**

In the Astoria estate on hilly terrain at about 150 m a.s.l. Vineyards oriented east-west with 3500 vines per hectare; 15-year-old vines. Average production of 2/3 kg per vine equal to 120/130 quintals per hectare.

Grapes: Glera and Pinot Nero.

Training system: Sylvoz.

• **TECHNOLOGY**

The harvest is done by hand in September followed by soft pressing and static decanting of the must. Primary fermentation takes place in steel at 18°C with selected autochthonous yeasts. The red grapes part vinified separately and with a short maceration gives the wine that colour and that typical character that is so sought-after by the 'classic' sparkling wine makers, with a particular scent and a full body. The new wine is kept on lees for a month, then filtered and decanted into the autoclaves for the second fermentation. The refermentation takes place at 18°C again with selected yeasts and lasts about 20/25 days, followed by 40/50 days of aging on the yeasts. We then proceed with bottling and bottle ageing for a few weeks.

• **ORGANOLEPTIC CHARACTERISTICS**

Perlage: minute and persistent.

Colour: pale pink.

Aroma: elegant, fruity, floral, and rich.

Taste: characteristic, pleasantly thick and balanced.

• **CHEMICAL CHARACTERISTICS**

ABV, % vol. 10.50 - 11.50

Sugar, g/l 15.00 - 16.00

Total acidity, g/l 5.50 - 6.50

• **SERVICE TEMPERATURE**

5 - 6°C, serve immediately after opening.

• **DESCRIPTION FOR WINE LISTS**

Sparkling wine Prosecco DOC Rosé Millesimato-Astoria