

Prosecco DOC Rosé

Treviso Millesimato Brut



LA FARRA

HIGH ALTITUDE VIGNERONS

Acidity	Alcohol	Residual sugar	Type of harvest
5.5 g/l	11.5% Vol.	10 g/l	Glera and Pinot Nero

Grape origins:

The Glera and Pinot Nero grapes come from vineyards on the plain in the Province of Treviso. The soils are a mixture of clay and limestone.

Harvest: By hand, in early September for the Pinot Nero grapes and at the end of September for the Glera.

Vinification:

The Glera grapes undergo traditional white wine vinification, after a soft pressing. For the Pinot Nero grapes, vinification takes place following destalking, crushing and subsequent maceration on the skins for 48 hours at a temperature of 10-12°C; the fermentation process is slow, at a controlled temperature of 18°C. Subsequently, the wines are racked and stored separately at a controlled low temperature in stainless steel tanks, where they mature on their fine lees for around three months.

Transformation into sparkling wine:

In this phase, we proceed with creating a cuvée of the Glera (87%) and Pinot Nero (13%) wines. This is then made sparkling by the Charmat Method, the procedure traditionally adopted for making youthful, delicate, fruity wines. The prise de mousse – by means of natural refermentation in pressurized tanks – lasts some 20-25 days, while the wine continues to remain on its lees for at least two months. Maturation, first in autoclaves and then in bottle, lasts for a further 2 months.

Accompaniments:

Excellent as an aperitif or drunk throughout a meal with typical Italian pasta or rice dishes and main courses of fish, fresh cheeses, or cold cuts. It also makes a surprising accompaniment for the most representative dishes of international cuisine.

Packing	Clear glass 75 cl "Monterossa 750 gr." or "Bacco 560 gr." bottles
Serving temperature	8°
Raccomended glass	A white wine glass
Aging potential	Drink within two years after the vintage, in order to enjoy its freshness to the full.



R10

PRODUCT CODE

Sensory features

Colour

Its colour is a bright pink; the bubbles are fine and persistent

Bouquet

Fruity, with hints of apples and blackberries, and with faint notes of wild strawberries and raspberries

Flavour

Dry and well-balanced; attractively tangy