



Prosecco D.O.C. ROSÉ MILLESIMATO BRUT



Production area: DOC



Vine: Prosecco DOC, Pinot Nero



Vine training system: Doppio Capovolto (double arched) – sixth planting distances with 4000 vines per hectare



Grape harvesting: Grape harvesting starts in mid-September with the verification of grape ripening in various vineyard locations and continues until the beginning of October. The grapes are then taken to the cellar for further qualitative selection and are then destined for winemaking



Wine making: The grape is harvested before its technological maturity in order to have good acidity; the whole grape is pressed in stainless steel tanks at a controlled temperature to obtain the must that will create the first alcoholic fermentation. After obtaining the base wine, the sparkling process begins through the Charmat-Martinotti method. The wine is left to mature in an autoclave for about 40 days. When this period is completed, bottling is carried out followed by refining in the bottle before it is marketed



Colour: Soft pink with fine and persistent perlage



Sensory notes: A floral and fruity bouquet with hints of rose, strawberry and maraschino cherry. It is dry on the palate and pleasantly acidic



Gastronomic pairing: An excellent accompaniment to vegetable risotto or fish. Perfectly blends with mushroom-based dishes. Intriguingly couples with shellfish



Serving temperature: 8-10° C



Alcohol content: 12% Vol.



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