



FRASSINELLI



PROSECCO

denominazione di origine controllata

ROSÉ MILLESIMATO

BRUT

Grapes: Glera 85% - Pinot Noir 15%

Grapes production area: Mareno di Piave - Baorche

Soil type: good presence of clay and an appropriate dosage of microelements and organic substance, covering the gravel that forms the skeleton of the deeper layers, provide the grapes an ideal maturation and good acidity

Winemaking: Martinotti tank method - 60 days.
Once the second fermentation is completed, the sparkling remains in contact with the lees for ten days more

Alcohol: 11% Vol.

Residual sugar: 7 g/l

Tasting notes: clear bright pale pink. The bubbles are tiny, fine and persistent. Medium intensity fruity aroma with golden apple, wild strawberry and blackberry notes. Dry, crispy and pleasantly refreshing at the end.