



Lele

PROSECCO DOC ROSE' MILLESIMATO BRUT

This sparkling wine excellent freshness and drinkability comes from Glera and Pinot Nero grapes. Sparkling with the Martinotti method, Prosecco Rosè is the perfect companion for an aperitif or a creative dinner with friends.

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| GRAPES | Glera / Pinot Nero |
| GRAPE YIELD | Glera: About 180 quintals/hectare Pinot Noir: 100 quintals/hectare |
| AREA | Glera: South-eastern Veneto Pinot Noir: Upper Western Friuli plan, Spilinbergo |
| ALTITUDE | Glera: 30-40 m asl Pinot Noir: 130 m asl |
| GRAPE TRAINING | Glera: Free Cordon and double overturned Pinot Noir: Guyot |
| PLANTING DENSITY | Glera: 3.600 - 4.000 trees / hectare Pinot Noir: 4.000 trees /hectare |
| SECOND FERMENTATION | Sparkling with Martinotti Method. Minimum 60 days of fermentation |
| VINTAGE | 2023 |
| ANALYSIS DATA | Alcohol 11% vol Total Acidity 5,8 g/l Sugar 8 g/l |
| AGING POTENTIAL | 18/24 months |

Production Area

Glera - moderately deep and alkaline silt-clay soil, typical and characteristic of the Venetian plain. It rests on an ancient layer -a paleosol- called "caranto". Pinot Noir - alluvial type terroir, mainly gravelly or stony called "claps".

Winemaking

Glera - Crushing and soft pressing with fast separation of the must from the skins. Fermentation carried out in steel at a temperature of 15-16° C. Pinot nero - Maceration at 8-10° C for 24 hours. Fermentation at controlled temperature. Assembly. The sparkling wine is then made in an autoclave with the Martinotti method.

Taste

COLOUR: It has an elegant antique pink color.
BOUQUET: The nose features aromas of rose, and small red fruits, accompanied by fruity notes.
PALATE: In the mouth it is balanced, elegant and persistent, a contribution made by Pinot Noir.

Pairing

For an aperitif, for a sushi or for a vegetarian haute cuisine dinner.
Excellent with seafood or light traditional first courses.

