



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.

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	2024
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.

