

CASA GHELLER



PROSECCO DOC ROSÉ MILLESIMATO

CLASSIFICATION

Sparkling wine Brut DOC Rosé

PRODUCTION AREA

Areas dedicated to vine-growing in the north-eastern regions of Italy (Veneto and Friuli Venezia Giulia regions) with marly soils of alluvial origin rich in subsoil. The base wine cuvée is made from a blend between Glera and Pinot Nero grapes.

HARVEST PERIOD

End of August for Pinot Nero middle of September for Glera.

VINIFICATION

Whole white grapes are put into the pneumatic press for soft pressing and the resulting must, after a first racking, is put into controlled temperature tanks where it remains until it is used for the production of the sparkling wine. The red grapes, after pressing, are put into tanks where a soft maceration for extraction of colour and a few tannins takes place at a controlled temperature of 22-23°C. At the same time the aroma is enhanced.

SECONDARY FERMENTATION

The white must and a small part of the red wine are mixed. The resulting cuvée with added yeast cultures selected by Casa Gheller is then put into vessels where fermentation takes place at a controlled temperature of 15-16°C to enhance all the harvest fragrances. Upon reaching the required alcohol and sugar content fermentation is stopped by refrigeration. After being left for at least two months in contact with the yeasts, the sparkling wine is ready for bottling.

DISTINCTIVE FEATURES

The Prosecco Rosé presents delicate pink color with floral fragrances of dog rose and fruity notes, along with hints of lychee and small red fruit, in a scent profile that is at once elegant and complex. These persuasive aromas are then echoed on the palate in a fresh, succulent flavour.

SERVING SUGGESTIONS

Excellent as an aperitif. Ideal companion of finger foods, linguine's pasta, delicate cheeses and small pastry.

SERVING TEMPERATURE

8-10°C

AVERAGE DATA

Alcohol Content 11% vol

Sugar Content 12 g/l

Acidity 5.8 g/l