

BOTTER



Venezia 1928

PROSECCO DOC ROSE' MILLESIMATO



Glera, Pinot Nero



Clay,
sandy soil



8/10 °C



Veneto

VINIFICATION:

The blend of Glera and Pinot Noir (up to a max of 15%), skillfully vinified by our team of oenologists, creates the characteristic pink base for the future sparkling wine. The ensuing secondary fermentation in stainless steel tanks, using the Charmat method at a controlled temperature of 14-15°C and the prolonged storage on lees for a total period of about 60 days, create a young, lively sparkling wine with vivid flavors. Once the wine has reached the required pressure, alcohol and sugar levels, it is chilled and coldstabilized (-2/-3°C), filtered and checked before bottling.



11% vol
750 ml



Fine bright perlage, light rosé colour



Delicate and complex bouquet with fruity notes that remind of peach, green apple and lemon. Floral notes of acacia and rose



Fresh and light on the palate, with balanced acidity and body; Round and full bodied structure



Enjoy rosé bubbles as an aperitif but excellent with fish soups, grilled fish and courses based on mushrooms