

# PROSECCO DOC ROSÉ

## TREVISO BRUT | MILLESIMATO 2024



### Packing details:

*Bottle content:* 75cl  
*Bottles per case:* 6  
*Case type:* cardboard, printed, w/dividers  
*Cases on a Euro pallet:* 80 (standard) - 96 (large)  
*Gross weight kg:* 760 (standard) - 915 (large)

### Grape variety:

Glera 85%, Pinot Noir 15%.

### Terroir and climate:

The grapes for our Prosecco DOC rosé Treviso are harvested from family-owned Glera and Pinot Noir vineyards located at the foot of the hills near the winery, that stretch from east to west at the northern end of the province of Treviso (Veneto). These vineyards enjoy good sun exposure and benefit from the mild, temperate climate of the area. The typical soil composition of the Asolo area results in a fuller Prosecco with finer bubbles that give the wine a distinctive creamy texture.

### Yield:

18 tons/ha.

### Harvest date:

Early September.

### Technical data:

*Alcohol content:* **11%**  
*Residual sugar:* **10 g/L.**  
*Total acidity:* **5,8‰**  
*Dry extract:* **4,5 bar**  
*Pressure:*

### Winemaking:

The destemmed Glera grapes are soft pressed and immediately separated from skins. Primary fermentation occurs at low temperature to preserve the fresh fruit flavors that are typical from the Glera variety. On the other hand, crushed Pinot noir grapes undergo maceration in the style of a red wine. The juice is left in contact with the skins for 3-4 days to allow colour and aroma extraction from the skins. The winemaker then strains the juice from the skins into clean tanks where Pinot Noir completes its fermentation. The two base wines are blended for secondary fermentation by the Charmat Method. Glera and Pinot noir are mixed with a measure of sugar and yeasts who cause a second fermentation in the closed tank, which is held under pressure so the carbon dioxide from the fermentation is forced into the wine. Temperatures are constantly monitored throughout the process, that lasts a minimum of 60 days. Once the desired pressure has been reached, the wine is cooled to block further fermentation and encourage settling of the lees. The wine is then fined and filtered, tested for DOC compliance and finally bottled under pressure, to preserve the bubbles, using our state-of-the-art bottling line.

### DOC Certification:

Before being bottled, the authority in charge collects tank samples and runs chemical analysis and tasting to ensure compliance with the Prosecco DOC standards and regulation. Once the samples receive approval, the neck bands are released as a proof of authenticity and a certificate of compliance to the highest quality standards.

### Tasting notes:

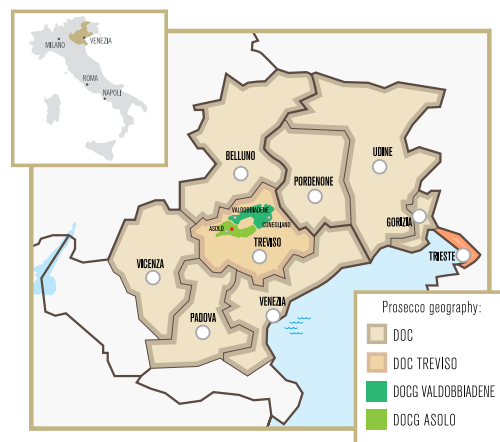
Bright pale pink colour. On the nose, fresh aromas of wild strawberries, unripe raspberry, and red apple, enhanced by delicate notes of baked pastry. On the palate, it is extremely elegant and balanced, with creamy bubbles that integrate perfectly with moderate acidity and a low residual sugar.

### Food pairing:

An excellent aperitif, especially during the warmer months. Its elegance makes it a great match for canapés and light appetizers, particularly those featuring seafood.

### Serving temperature:

6 - 8 °C



# PROSECCO DOC ROSÉ

## TREVISO BRUT MILLESIMATO | Magnum



### Packing details:

*Bottle content:* 75cl  
*Bottles per case:* 6  
*Case type:* cardboard, printed, w/dividers  
*Cases on a Euro pallet:* 80 (standard) - 96 (large)  
*Gross weight kg:* 760 (standard) - 915 (large)

### Grape variety:

Glera 85%, Pinot Noir 15%.

### Terroir and climate:

The grapes for our Prosecco DOC rosé Treviso are harvested from family-owned Glera and Pinot Noir vineyards located at the foot of the hills near the winery, that stretch from east to west at the northern end of the province of Treviso (Veneto). These vineyards enjoy good sun exposure and benefit from the mild, temperate climate of the area. The typical soil composition of the Asolo area results in a fuller Prosecco with finer bubbles that give the wine a distinctive creamy texture.

### Yield:

18 tons/ha.

### Harvest date:

Early September.

### Technical data:

*Alcohol content:* **11%**  
*Residual sugar:* **10 g/L.**  
*Total acidity:* **5,8‰**  
*Dry extract:* **4,5 bar**  
*Pressure:*

### Winemaking:

The destemmed Glera grapes are soft pressed and immediately separated from skins. Primary fermentation occurs at low temperature to preserve the fresh fruit flavors that are typical from the Glera variety. On the other hand, crushed Pinot noir grapes undergo maceration in the style of a red wine. The juice is left in contact with the skins for 3-4 days to allow colour and aroma extraction from the skins. The winemaker then strains the juice from the skins into clean tanks where Pinot Noir completes its fermentation. The two base wines are blended for secondary fermentation by the Charmat Method. Glera and Pinot noir are mixed with a measure of sugar and yeasts who cause a second fermentation in the closed tank, which is held under pressure so the carbon dioxide from the fermentation is forced into the wine. Temperatures are constantly monitored throughout the process, that lasts a minimum of 60 days. Once the desired pressure has been reached, the wine is cooled to block further fermentation and encourage settling of the lees. The wine is then fined and filtered, tested for DOC compliance and finally bottled under pressure, to preserve the bubbles, using our state-of-the-art bottling line.

### DOC Certification:

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### Tasting notes:

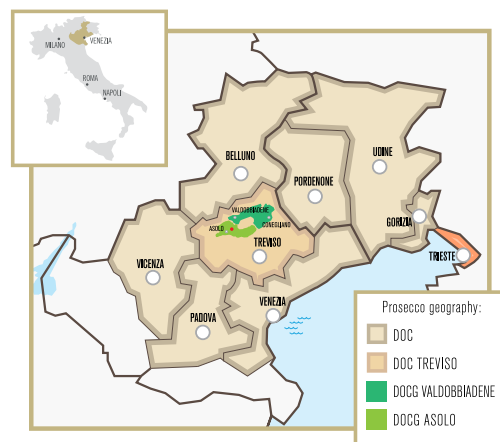
Bright pale pink colour. On the nose, fresh aromas of wild strawberries, unripe raspberry, and red apple, enhanced by delicate notes of baked pastry. On the palate, it is extremely elegant and balanced, with creamy bubbles that integrate perfectly with moderate acidity and a low residual sugar.

### Food pairing:

An excellent aperitif, especially during the warmer months. Its elegance makes it a great match for canapés and light appetizers, particularly those featuring seafood.

### Serving temperature:

6 - 8 °C



## PROSECCO DOC ROSÉ TREVISO BRUT MILLESIMATO | 375ml



### Packing details:

*Bottle content:* 75cl  
*Bottles per case:* 6  
*Case type:* cardboard, printed, w/dividers  
*Cases on a Euro pallet:* 80 (standard) - 96 (large)  
*Gross weight kg:* 760 (standard) - 915 (large)

### Grape variety:

Glera 85%, Pinot Noir 15%.

### Terroir and climate:

The grapes for our Prosecco DOC rosé Treviso are harvested from family-owned Glera and Pinot Noir vineyards located at the foot of the hills near the winery, that stretch from east to west at the northern end of the province of Treviso (Veneto). These vineyards enjoy good sun exposure and benefit from the mild, temperate climate of the area. The typical soil composition of the Asolo area results in a fuller Prosecco with finer bubbles that give the wine a distinctive creamy texture.

### Yield:

18 tons/ha.

### Harvest date:

Early September.

### Technical data:

*Alcohol content:* **11%**  
*Residual sugar:* **10 g/L.**  
*Total acidity:* **5,8‰**  
*Dry extract:* **4,5 bar**  
*Pressure:*

### Winemaking:

The destemmed Glera grapes are soft pressed and immediately separated from skins. Primary fermentation occurs at low temperature to preserve the fresh fruit flavors that are typical from the Glera variety. On the other hand, crushed Pinot noir grapes undergo maceration in the style of a red wine. The juice is left in contact with the skins for 3-4 days to allow colour and aroma extraction from the skins. The winemaker then strains the juice from the skins into clean tanks where Pinot Noir completes its fermentation. The two base wines are blended for secondary fermentation by the Charmat Method. Glera and Pinot noir are mixed with a measure of sugar and yeasts who cause a second fermentation in the closed tank, which is held under pressure so the carbon dioxide from the fermentation is forced into the wine. Temperatures are constantly monitored throughout the process, that lasts a minimum of 60 days. Once the desired pressure has been reached, the wine is cooled to block further fermentation and encourage settling of the lees. The wine is then fined and filtered, tested for DOC compliance and finally bottled under pressure, to preserve the bubbles, using our state-of-the-art bottling line.

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### Tasting notes:

Bright pale pink colour. On the nose, fresh aromas of wild strawberries, unripe raspberry, and red apple, enhanced by delicate notes of baked pastry. On the palate, it is extremely elegant and balanced, with creamy bubbles that integrate perfectly with moderate acidity and a low residual sugar.

### Food pairing:

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### Serving temperature:

6 - 8 °C

