



Santome Prosecco Rose



Varietal: Glera 90% - Pinot Nero 10%

Appellation: Treviso

Alcohol %: 11,5

ph: 3.1

Residual Sugar: 8 gr / liter

Acidity: 5.9 gr / liter

Dry Extract: 31 gr / liter

Pressure: 5,5 bar

Tasting Notes:

On the nose, intense and fresh. Fruity component of strawberry and raspberry follows with delicate hint of rose and hawthorn flowers. On the palate its pleasant, aromatic, fresh, smooth-flowing. Well balanced, with a dry, sapid and persistent finish.

Winemaking:

The base wine is placed in an autoclave and yeasts are added to allow the second fermentation to take place (Charmat method).

Food Pairing: Great wine for aperitifs. It combines magnificently with light fish first courses, risotto and quiche. Thanks to its pleasant acidity, this wine can be well paired with all kind of dishes.



Accolades
