

## Le Contesse



Prosecco Rosé  
DOC

### REGION

Veneto – Valdobbiadene

### VARIETY

Glera & Pinot Nero

Elevation: 40 m asl

Harvest: First half of September

Vinification: Soft pressing of the grapes. The base of Glera and Pinot Noir will create the blend for the Prosecco Rosé. Fermentation in the steel barrels with selected yeasts at a controlled temperature of 16-17 °C . The wine will rest a few more weeks after bottled.



### TASTING NOTES

It has a brilliant and delicate rose color. On the palate, it is fresh, sapid and persistent. Hints of red fruits, flowers and violets as well as bread crust. Fine and persistent perlage.

### FOOD PAIRINGS

Ideal as an aperitif on its own, especially with salted finger food. Its elegance permits also to pair it with fish dishes as well as white meat and vegetable dishes.