



Prosecco Rosé DOC Millesimato Brut

Lele

Created from a blend of Glera and Pinot Noir grapes, this Prosecco Rosé offers unmatched freshness and drinkability. Crafted using the Martinotti method, it shines as the ideal companion for aperitifs or dinners, bringing a touch of magic and joy to every occasion.



GRAPES AREA	Glera and Pinot Nero Glera: South-eastern Veneto, Pinot Nero: Upper Western Friuli plain, Spilimbergo
SECOND FERMENTATION VINTAGE	Sparkling with Martinotti Method. Minimum 60 days of fermentation 2022
ANALYSIS DATA	Alcohol 11%
AGEING POTENTIAL	18/24 months Contiene Sulfites

PRODUCTION AREA

Glera: moderately deep and alkaline silt-clay soil, typical and characteristic of the Venetian plain. It rests on an ancient layer -a paleosol- called "caranto". Pinot Noir: alluvial type terroir, mainly gravelly or stony called "claps".

WINEMAKING

Glera: Crushing and soft pressing with fast separation of the must from the skins. Fermentation carried out in steel at a temperature of 15-16° C. Pinot Nero: Maceration at 8-10° C for 24 hours. Fermentation at controlled temperature.

TASTING

COLOUR: It has an elegant antique pink color. BOUQUET: The nose features aromas of rose, and small red fruits, accompanied by fruity notes. PALATE: In the mouth it is balanced, elegant and persistent, a contribution made by Pinot Noir.

PAIRINGS

Perfect for aperitifs, sushi, or gourmet vegetarian dinners. It excels with shellfish, molluscs, and delicate traditional dishes.

PRIZES AND AWARDS

falstaff 90

Decanter SILVER

The Prosecco Masters SILVER



MUNDUS vini 85

