



PROSECCO DOC
ROSE'
MILLESIMATO
(REF.N°. 207)

Product group: **ROSE' SPARKLING WINE**

Category: **EXTRA DRY**

Denomination: **PROSECCO D.O.C. ROSE'**

Region: **VENETO - TREVISO**

Grapes: **90% GLERA – 10% PINOT NOIR**

Harvest: **STRICTLY MANUAL**

Yield per hectare: **15 TONS PER HECTARE FOR GLERA,
13,5 TONS PER HECTARE FOR PINOT NOIR**

Winemaking process: **SEPARATE VINIFICATION FOR
GLERA GRAPES AND PINOT NOIR GRAPES. SOFT
PRESSING, STATIC DECANTING AND FERMENTATION AT
18°C WITH SELECTED YEASTS FOR GLERA. RED
MACERATION FOR PINOT NOIR. BLENDING BEFORE
SECOND FERMENTATION WITH CHARMAT METHOD (60
DAYS).**

Alcohol content: **11,5%**

Sugar content: **14 g/l**

Acidity: **5,5 gr/l**

PH: **3,25**

Suggested serving temperature: **6-8°C.**

Suggested food to accompany: **AS APERITIF, WITH FISH OR
SHELLFISH**

Tasting notes: **FRESH, FRUITY FLORAL NOTES.**

Sustainability: **V.I.V.A. CERTIFICATE OBTAINED THIS YEAR
AND FIRST SUSTAINABILITY REPORT PUBLISHED ON
SEPT. 5TH.**



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