



SullaRù

Prosecco Rosé DOC Treviso
Brut Millesimato

ORGANIC AND VEGAN CERTIFIED WINE

GRAPES VARIETY

Glera – Pinot Nero
(min 10% - max 15%)



VINIFICATION

Sparkling wine made from selected grapes. Traditional white vinification for Glera and red vinification for Pinot Nero, in controlled temperature to preserve quality. Secondary fermentation for minimum 60 days into pressure tanks where the wine becomes naturally sparkling (Charmat method).

ORGANOLEPTIC DESCRIPTION

Shining pink with coppery reflections. Delicate bouquet with scent of white flowers and fresh fruit. Raw strawberries and cherries aroma stands out. Strong and dry taste, excellent persistence. Elegant and velvety perlage.

FOOD MATCHING

Essential for an elegant aperitif or in delicate recipes needing a tantalizing bubble. It loves pastries with fresh fruit.

ALCOHOL CONTENT

11,5 % vol

SUGAR CONTENT

8 – 10 g/l

SERVING TEMPERATURE

6-8°C, opened at the moment.

SIZE | PACKAGING

750ml - 6 bottles box.

PRESERVATION

Keep in a dry and cool place and far from light and heat sources.

FRATELLI DA LOZZO

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