

MIONETTO

Prestige Prosecco Rosé NV



Category:	WINE
Style:	SPARKLING METHODE
Variety:	PROSECCO
Region:	VENETO
Vintage:	NV
Volume:	750ml
Vineyard:	Growing area Prosecco DOC area
Vinification:	An Extra Dry Millesimato sparkling wine which is obtained by Glera and Pinot Noir grapes vinified in red with several days in contact with the skins This gives to the Cuve its evocative pink peach blossom color The wine then receives its secondary fermentation following the Charmat method, aging on yeasts in autoclaves for 60 days to enhance its secondary aromas
Appearance:	An evocative pink peach blossom color
Bouquet:	A fruity bouquet with evident notes of little red fruits and grapefruit .The prolonged maturation on yeasts donates it honey and bread crust aromas
Food Match:	CHICKEN/SEAFOOD

Technical Analysis:

Alcohol:	11.00%	Residual Sugar:	14-17 g/L
Packaging:	6 x 750ml	Titrateable Acidity:	6.5 g/L
Hancocks Product:	35453		