



PASSIONESENTIMENTO PROSECCO ROSÉ

DENOMINAZIONE DI ORIGINE CONTROLLATA
SPUMANTE EXTRA DRY
MILLESIMATO
2022

VINIFICATION

Sparkling wine made using the Charmat method, produced with the “Glera” varietal, native to the Treviso area and Pinot Nero. In this land, there are the best soils and weather conditions, ensuring a wine with unique characteristics. It is a vivacious and fresh wine that is versatile and quaffable, suitable for all occasions.

TASTING NOTES

The elegance of Glera enhanced by the structure of Pinot Nero. Prosecco rosé has a coppery colour and a refined bouquet. On the palate is fresh and fruity with attractive scents raspberries.

FOOD PAIRING

Excellent with crab, lobster and shellfish or to sip alone as an aperitif.

PASSIONE E SENTIMENTO Four bottles born out of the Pasqua family's passion for wine, its long-standing tradition and its strong link with its city of origin, Verona, with its history, culture and beauty. If wine “is the Poetry of the Earth to the Heavens”, as Mario Soldati said, it is also a story, and this wine tells the love story that made Verona famous all over the world, that of the sweethearts Romeo and Juliet. A legend, a place, a myth that attracts thousands of tourists every day to visit one of the most romantic places and invites them to leave and exchange messages of love in the courtyard of “Juliet’s house”- An original photograph of the Juliet’s courtyard by photographer Giò Martorana, has become the only look for these wines, an unmistakable element of their identity.



Geographic Area
Treviso area

Alcohol by volume
11%

Grapes
85- 90% Glera
10-15% Pinot Nero

PH
3,20

Total Acidity
5,37

Harvesting Period
Mid September

Residual sugar
13,70 g/l