



MASCHIO DEI CAVALIERI

Prosecco DOC Rosé

VINTAGE EXTRA DRY



When the graceful lightness of Prosecco dresses the sensual and refined elegance of rosé, the result is a surprising wine, intended to accommodate the tastes of all wine enthusiasts. Prosecco Rosé is a wine where the main grape, Glera, is blended with Pinot Noir, synonym for elegance and character, fermented on the Skins. A marriage resulting in a unique tasting experience that will seduce the lovers of rosés around the world.

The new colour of the aperitif

Trendy rosé

Elegance and character

TECHNICAL SHEET

Production method: *Charmat*

Designation: DOC Prosecco

Grapes: Glera and *Pinot Noir* as per the regulations

Area of origin: selected vineyards of the most vocated areas of Treviso province

Alcohol content: 11%

Residual sugar: 12g/l

Service temperature: 6-8° C

TASTING NOTES

Colour: pale pink with elegant copper hues; white and creamy froth; rich and elegant *perlage*.

Bouquet: opening delicate floral hints of acacia, coming from the Glera variety, give room to violet and raspberry notes released by *Pinot Noir*.

On the palate: full and harmonious; bold in tasting, beautifully balanced between the freshness of Glera and the body of *Pinot Noir*. Pleasant on the finish, it releases clearly perceivable notes of berries on the aftertaste.

SIZE: 75 cl

Pairings

Excellent as an aperitif, this sparkling wine is greatly appreciated also with main courses. The rosé typology and its wine making make it versatile and intriguing in the most diverse combinations, from seafood and meat dishes to delicate risottos, where it finds its best expression.