

BELLINO



Prosecco Rosé DOC

Millesimato 2019

Veneto, Italy

GRAPE VARIETIES

85% Glera, 15% Pinot Noir

PROSECCO ROSÉ DOC

In May 2020, the Prosecco DOC Consortium agreed to allow the sale of Prosecco Rosé beginning on January 1st, 2021. The new DOC combines two categories of wine that have enjoyed immense success in recent years – rosé and sparkling wine. The new DOC must include at least 85% Glera grapes and 10%-15% Pinot Noir grapes. Prosecco Rosé DOC will be a vintage wine with 85% of the grapes required to be from one harvest year. The fermentation period must be at least 60 days – twice the length required for regular Prosecco. Sugar levels cannot exceed an “Extra Dry” level (12-17 g/l) and the color must retain a shining pink hue.

VINIFICATION

Sourced from the Veneto and Friuli Venezia Giulia regions, production is carried out in small batches. The secondary fermentation period (Charmat Method) lasts 60 days in temperature-controlled stainless-steel.

TASTING NOTE

Softly dry with citrus and honeysuckle aromas, and lively effervescence. Fresh berry and pear flavors mingle with toasty notes in this sparkling rosé wine.

FOOD PAIRING

Ideal as an aperitif. Pair with soft cheeses and appetizers, like bacon wrapped figs, fried foods and creamy pastas.

Available in 750ML & 187ML splits!



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