

# LATRANSA



## 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 1<sup>st</sup>, 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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