



TENUTE TOMASELLA

Emozioni in un sorso

PRO' Prosecco Rosé DOC Extra Dry



Grape variety	Glera 85%, Pinot nero 15%
Yield	Glera 150.000 Kg/He, Pinot nero 135.000 Kg/He
Training system	Sylvoz.
Harvest	mechanical harvest for Glera, manual harvest for Pinot Nero.
Vinification	red vinification for Pinot Nero, white vinification for Glera. Fermentation at controlled temperature. Sparkling with Charmat method.
Alcohol content	11,5 % vol.
Residual sugar	14 g./lt.
Colour	rubin colour with light coral reflections and with a fine perlage.
Bouquet	pleasant cherry flower start. It releases light toasted, red fruits and cassis scents, with delicate reminds of pastries.
Taste	fine texture with velvety bubbles. Balanced and structured rosé, with a good minerality and smooth and elegant aftertaste. Pleasant ending sensation of chestnuts, it stands out for its body and versatility.
Food combination	enjoyable to drink, perfect to be paired with appetizers, salami and fish dishes, even raw. Delicious to combine with more structured meat dishes or with refined crustaceans dishes too. Excelent throughout the meal.
Service	service temperature 4° - 6° C.
Storage / Ageing	best tasted within a year after the harvest.