



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA

TECHNICAL DATA ZAGO PROSECCO DOC ROSÉ BRUT



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| Classification | Prosecco Doc Rosé Brut, from Prosecco Doc and Pinot Noir (14%) grapes. |
| Origin and soil | Friuli – Venezia Giulia and Veneto. Franco silty clay soil with a natural endowment of water resurgence, no artificial irrigation. |
| Sparkling process | The two bases (Pinot Noir and Prosecco) are combined and fermented together, according to the Italian method, resulting in a natural second fermentation. Thus, we obtain Prosecco Rosé, an elegant, very scented and well-balanced sparkling wine. |
| Tasting notes | Colour: pale pink. Bouquet: delicate fruity notes and hints of wisteria blossoms. Taste: dry, savoury and creamy, elegant and harmonious. Bubbles: fine-grained and persistent. Alcohol content: alc 11,5% vol |
| How to serve | It is recommended for convivial moments, ideal as an aperitif or to accompany food, especially Italian cold cuts, main courses or fish-based dishes. Serving temperature: 6-8°C Chill in the fridge a couple of hours before serving or in bucket, with ice and water, for about half an hour. Recommended glass: large sparkling wine glass or champagne flute. |