

# Prosecco DOC Rosé Brut

Prosecco DOC Rosé Torresella is made from a blend of glera and pinot nero grapes grown using the very latest viticultural techniques. The two varieties are fermented separately: the glera off the skins for 7-8 days at a temperature of 16 °C, and the pinot nero on the skins for 6-7 days. The cuvée is assembled just before second fermentation and the percentage of pinot nero may vary from 10 to 15% depending on the vintage. The second fermentation and subsequent resting on the lees require at least 60 days in order to obtain a fine, persistent bead and more stable colour over time.

## TASTE PROFILE

A pale pink hue is the sophisticated introduction to a fragrant floral bouquet, with hints of citrus and a distinct aroma of red berry fruits on the nose. These elegant scents are celebrated on the palate in a freshness which is as intense as it is enchanting, and rendered joyful by the fluttering bubbles which bring out the wine's innate lightness and drinkability and provide a delightfully lingering finish to its delicate aromas.

## SERVING SUGGESTIONS

Ideal as an aperitif. A wonderful companion to a whole range of traditional Italian antipasti, as well as vegetarian and fish dishes, especially those featuring ingredients which are pinkish in colour (prawns, salmon, turnip, tomatoes etc.) and are all about lightness and freshness. An equally interesting and seductive pairing with flavoursome, spicy Asian cuisine.

GRAPES	Glera, Pinot Nero
PRODUCTION ZONE	North-east Italy
ALTITUDE	Lowland vineyards
TYPE OF SOIL	Medium-textured fluvial, alluvial soils
VINE TRAINING SYSTEM	Sylvoz for the pinot nero, double-arched cane for the glera
VINE DENSITY	3.700-4.500 plants per hectare
PERIOD OF HARVEST	First half of September
ALCOHOL LEVEL	11,50% vol.
SERVING TEMPERATURE	6 - 8 °C (42 - 46 °F)
RECOMMENDED GLASS	Medium-sized tulip-shaped, narrowing towards the rim
AGING POTENTIAL	2/3 years
BOTTLES PER CARTON	6
BOTTLE SIZES (cl)	75



Cantine Torresella Spa  
Via Ita Marzotto, 8 - 30025 Fossalta di Portogruaro (VE)  
T. +39 0421 246 111 - F. +39 0421 246 417

info@torresella.com  
www.torresella.com

  
**TORRESELLA**