

# Prosecco Rosé Brut – with Vintage

## Le Arche



**CLASSIFICATION** D.O.C.

**TYPE** Sparkling

**REGION** Veneto

**PROVINCE** Vicenza

**GRAPE VARIETY** 85-90% Glera,

10-15% Pinot Nero

**TYPE OF FARMING** Guyot with a good exposure to

the sun

**HARVEST** End of August.

### VINIFICATION

Rose vinification with short maceration of 24-36 hours at 8-10°C. First fermentation occurs inside steel vats at controlled temperature.

#### **TASTING NOTES**

It has a beautiful pink colour, reminding the peach blossom and the rose. It shows a fine and persistent perlage.

The wine reveals an intense and fruity aroma, reminding the scent of flowers and fruits like peach, raspberry and ripe passion fruit.

The flavour is fresh, with a pleasant acidity.

#### SIZES AND SPECIAL PACKAGING

75 Cl bottles.