



Staffilo

PROSECCO DOC

ROSÉ Extra Dry



MAIN FEATURES

VINE: 90% Glera 10% Pinot Noir

AREA OF PRODUCTION: Loncon di Annone, own vineyards

SOIL TYPE: calcareous-clayey

GROWING SYSTEM: Sylvoz

TECHNICAL DATA

DENOMINATION: Prosecco DOC Rosé

ALCOHOL RATE: 11% vol.

SUGARS: 16,00 g/l

TOTAL ACIDITY: 5.40 g/l

SERVING TEMPERATURE: 6-8 °C

AVAILABLE FORMATS: 750ml bottle

VINIFICATION

This wine is obtained from Glera and Pinot Noir grapes grown organically and vinified using the Charmat method.

ORGANOLEPTIC QUALITIES

Delicate powder-pink colour with numerous fine bubbles which enhance its luminosity. Elegant floral aromas of rose petal, peony and small red berries such as raspberry to berries such as raspberry, followed by lychee and papaya. It's enveloping and delicate on the palate, refined in its balance and in its fruity and savoury-mineral returns on the nose, with a freshness that is never aggressive.

The fresh and fruity raspberry finish is pleasant.

FOOD PAIRINGS

Perfect as an aperitif but also suitable for the whole meal, especially with fish crudités. Ideal with tempura-cooked Adriatic prawns matched with fennel and orange salad.

