



GIUSTI WINE

## ROSALIA - PROSECCO DOC ROSÉ MILLESIMATO EXTRA DRY



*Prosecco DOC Rosalia comes from the estate of the same name, dedicated to the mother of Mrs. Maria Vittoria, Mr. Giusti's wife. This estate represents a bit of the genesis of Giusti Wine; the first hectares of land, located on this very estate, were donated to Mr. Giusti by his wife's family.*

**Grape variety:** Glera, Pinot nero

**Estate:** Rosalia (Glera) - Case Bianche (Pinot Nero)

**Soil:** Medium-textured soil with presence of gravel

**Training system:** Sylvoz (Glera) e double inverted (Pinot nero)

**Density:** around 3.500 per hectare

**Vinification:** Soft pressing of the destemmed and vinified grapes separately, clarification of the obtained musts and fermentation by selected yeasts while maintaining low temperatures. After appropriate stabilization of the obtained blend, refermentation takes place at low temperature in autoclaves.

**Alcohol:** % vol. 11,00 ± 0,50

**Sugar g/l:** 13 ± 1,00

**Total acidity g/l:** 6,0 ± 0,50

**Overpressure:** 5,5 bar

### Sensory profile

The color has a pink "peach blossom" shade, the scent is pleasant and elegant with hints of both yellow and red fruit: walnut, pink cherry and golden apple and floral scents.

In the mouth it is initially fresh on a savory base; then the perception of pulpy softness and an aroma of ripe peach grows. It has a dry, intense and elegantly long taste.

**Pairings:** High-class aperitif, which can accompany fish crudité, frying small crustaceans and molluscs with ease and pleasantness; Parma ham, sautéed spaghetti with fresh datterini tomatoes, extra virgin olive oil and basil.

**Serving temperature:** 6 - 8 ° C.