



GIUSTI WINE

ROSALIA - PROSECCO DOC 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

Estate: Rosalia

Soil: Medium-textured soil with presence of gravel

Training system: Sylvoz

Density: around 3,500 per hectare

Vinification: White vinification. Primary fermentation takes place at controlled temperature with selected yeasts. Re-fermentation takes place at low temperature in autoclaves.

Actual alcohol: % vol. 11,00 ± 0,50

Sugars: g/l 15,00 ± 1,0

Total acidity: g/l 5,70 ± 0,50

Overpressure: 5,5 bar

Sensory Profile

The froth is appropriately evanescent, with fine and persistent perlage.

The color is pale straw yellow with greenish reflections.

The aroma is intense, fruity, with notes of golden apple and lime; the dominant floral note is that of flowering wisteria and acacia.

It has a fresh taste and good structure in the mouth, and is pleasant and harmonious on the palate.

Food pairings: Excellent both as an aperitif and for the whole meal; always up to the most important occasions.

Serving temperature: 6 - 8 ° C.