



GIUSTI WINE

## ROSALIA - PROSECCO DOC TREVISO BRUT



**Grape variety:** Glera

**Estate:** Rosalia

**Soil:** Medium-textured, skeletal soil

**Training system:** Sylvoz

**Density:** between 3,500 and 4,000 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 ± 0.80

**Sugars:** g/l 7.00 ± 1.0

**Total acidity:** g/l 5.50 ± 0.50

### 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 lemon; 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.

### Notes

Rosalia DOC prosecco 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.