



GIACOMO
SALMASO

PROSECCO ROSÉ DOC



GRAPE VARIETIES USED

85% Glera selected specifically for producing Prosecco DOC, 15% Pinot noir



PRODUCTION ZONE

Regional Park of the Euganean Hills and bordering municipalities



ALCOHOL CONTENT

11 to 11.5 % by vol.,
depending on vintage



SERVING TEMPERATURE

6 to 8 °C

Training System

Long spurred cordon

Vinification Process

After initial alcoholic fermentation, a second fermentation process takes place in an autoclave at 16 to 20 °C for about sixty days in accordance with the Charmat method.

Description

Prosecco Rosé has a delicate yet intense pink hue and a persistent mousse. This wine has an elegant bouquet with floral and fruity notes reminiscent of small wild berries, namely redcurrant and raspberry, apple and dog rose, and a hint of bread crust. Refined and fresh on the palate, with an acidic note which, however, is not harsh. The fine, persistent perlage accentuates the lightness and freshness of the wine.

Pairings

Ideal as an aperitif, but also excellent with white meats, veal scallop with tuna mayonnaise, raw fish, soft-shell crabs, seafood salads and mixed battered and fried morsels.

Azienda Agricola Giacomo Salmaso

Via Granze Destra 34 - Montegrotto Terme (35036), Padova (IT)
phone: 049 794 124 - email: info@vinisalmaso.it - website: www.vinisalmaso.it
VAT 03957910288