

Prosecco DOC Rosé Brut

TORRESELLA
WINES

Made from Certified Sustainable vineyards (SQNPI), Torresella Prosecco Rosé DOC is a blend of the aromatic Glera (the main grape of Prosecco) and Pinot Nero grapes. The grapes are harvested separately and undergo different fermentation techniques before the second fermentation, which adds the lively bubbles. The Glera is fermented at cool temperatures (16°C/61°F) to retain the delicate floral and peach aromas, while the Pinot Nero ferments briefly on its skins (6-7 days total) to extract color. These two wines are then carefully blended (only about 10-15% Pinot Nero for the delicate rosé hue) and the second fermentation (where the bubbles form) takes place in horizontal tanks. The now-sparkling wine rests on its lees for at least 60 days to gain depth and ensure fine, persistent bubbles.

GRAPES:	Glera, Pinot Nero
PRODUCTION ZONE:	North-east Italy
ALTITUDE:	Lowland vineyards
SOIL TYPE:	Medium-textured fluvial, alluvial soils
VINE TRAINING SYSTEM:	Sylvoz & Double-Arched Cane
VINE DENSITY:	3,700 - 4,500 plants per hectare
HARVEST PERIOD:	First half of September
ALCOHOL CONTENT:	11.5% vol.
RESIDUAL SUGAR:	9 g/L
EFFERVESCENCE LEVEL:	Spumante/ Fully Sparkling (5.5 Bars)
SERVING TEMPERATURE:	42 - 46 °F (6 - 8 °C)
RECOMMENDED GLASS:	Medium-sized tulip-shaped, narrowing at rim
AGING POTENTIAL:	2/3 years

TASTE PROFILE

Beautiful pale pink color and frothy mousse, this Torresella Prosecco Rosé has aromas of bright citrus, white flowers, and perfumes of strawberries and cherries. Dry on the palate, these delicate flavors are lifted by the joyful bubbles and carried to a delightfully fruity and lingering finish.

SERVING SUGGESTIONS

Ideal as an aperitif and a wonderful companion to a whole range of cuisines. The light and crisp nature of this Prosecco Rosé is a natural partner for cuisine like seafood, or an interesting textural contrast with creamy risottos and spicy Asian food. Vegan friendly, Torresella Prosecco Rosé also has a purity that seamlessly echoes market-fresh vegetables and vegetarian dishes.

