

Torresella Prosecco Rosé DOC

Fruity, sparkling, and rosé makes this the perfect partner for whatever your mood.

Fast facts:

- Region: Prosecco region of Northeast Italy
- Grapes: Mainly Glera with 10-15% of Pinot Nero from a single vintage
- Production: Charmat (tank) method, aged 60 days on lees and finished in Brut style
- Pairing: The light and fresh nature of this Prosecco Rosé is a natural partner to light and fresh cuisine like seafood, or an interesting textural contrast with creamy risottos.

BTG: \$_____ Bottle: \$_____

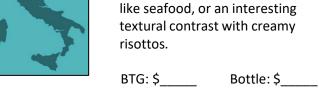


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Torresella Prosecco Rosé DOC

Describing the wine:

- Bright citrus, white flowers, and perfumes of strawberries and cherries are lifted by the joyful bubbles to a long, flavorful finish.
- Torresella Prosecco Rosé DOC is a blend of the aromatic Glera (the main grape of Prosecco) and the elegant Pinot Nero (aka Pinot Noir) grapes.
- Certified sustainable by the Integrated Crop Management National Quality System in Italy, we use only natural products in the vineyard, lightweight packaging, and have been energy selfsufficient since 2012.







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