

BiancaVigna

Spumante Rosa Prosecco DOC Rosé

Location: Veneto

Prise de mousse (sparkling process): the second fermentation takes place in stainless steel tanks (cuvée close) at controlled temperatures with indigenous selected yeasts and lasts 60 days. Tartaric stabilization at low temperature. Bottle refinement for two months before release.



Grape varieties Glera and Pinot Noir

Soil Clayey, limestone, sub-alkaline

Alcohol 11.5%

Tasting notes

Notes of golden apple and pear on the nose. A perfect balance between acidity and ripe fruit flavors on the palate. Delicious with spicy foods and as an aperitif.

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