



TECHNICAL DATA ZAGO PROSECCO DOC ROSÉ BRUT



ZAGO
PROSECCO DOC

Classification	Prosecco Doc Rosé Brut, from Prosecco Doc and Pinot Noir (14%) grapes.
Origin and Soil	Friuli Venezia Giulia and Veneto.
Vinification	Grapes selected in the winery, vinified according to modern Oenological terms; destemming, soft pressing, temperature control (moist 14°) adding of selected yeast, in this way starts the first fermentation (15-16° in a controlled temperature). After approximately 8 days we get the base from which will start the sparkling process.
Sparkling process	Putting together the two bases (Pinot Noir and Prosecco) through a slow fermentation of three months in autoclave (stainless steel tank – Charmat method) between 15° and 16°, we get Prosecco Rosè, an elegant sparkling wine, very fragrant and well balanced.
Tasting notes	Colour: pale pink. Bubbles: fine-grained and persistent. Bouquet: delicate fruity notes and hints of wisteria blossoms. Taste: dry, savoury and creamy, elegant and harmonious. Alcohol content: alc. 11,5% vol Sugar content: 5 g/l Total acidity: 5,5 g/l
How to serve	Recommended to celebrate, ideal as an aperitif, indicated with sliced salami, main courses and fish based dishes. Serving temperature: 6-8°C Chill in the fridge a couple of hours before serving or, better, in bucket with ice and water for about half an hour. Recommended glass: large glass or champagne flute.