



VIGNA

PREZIOSA

A sip of Style.



PROSECCO DOC BRUT ROSE' PREMIUM

Type of grapes

Red typical grapes

Cultivation

Sylvoz

Harvest

Mid-September

Vinification, foaming and bottling techniques

Mechanic harvest

Stemming

Grape cooling (18°C)

Gentle pressing of the grapes

Resting on the skins for 2 hours

to obtain the nice pink color

Fermentation in vitrified cement barrels
(16°C)

Second fermentation in stainless

tanks (60 days Charmat method)

Isobaric after sterile filtration at 0°C

Analysis

Alcohol : 11.5%

RS: 12g/l

Pairings

Perfect as an aperitif and well suited with raw fish such as oysters, sea bass carpaccio, Sicily's red prawns.

Serve at 6/8° C