



VIGNA

PREZIOSA

A sip of Style.



PROSECCO DOC BRUT ROSE' PREMIUM

GRAPE VARIETIES

Glera (87.5%), Pinot Noir (12.5%)

CULTIVATION SYSTEM

Doppio capovolto (Glera), Guyot (Pinot Noir)

HARVEST

End of August - beginning of September (Glera)

First half of August (Pinot Noir)

VINIFICATION, FOAMING AND BOTTLING TECHNIQUES

GLERA: Mechanical harvest. The grapes are de-stemmed, crushed and immediately pressed in gentle membrane presses. The juice is then clarified and fermented at a controlled temperature of 16° Celsius in INOX tanks to exalt the fine and elegant Glera's varietal aromatics.

PINOT NOIR: Mechanical harvest. The Pinot Noir is de-stemmed, crushed and sent into a refrigerated tank where it undertakes a delicate, cold maceration process in order to extract the grapes' maximum color and aromatic potential. Once reached the ideal levels of color and aromatics the crushed-grapes are gently pressed and the juice starts the alcoholic fermentation at a controlled temperature of 14-16° C.

BLEND GLERA - PINOT NERO: The Glera and Pinot Nero base wines are blended together to start the secondary fermentation in pressure tanks following the traditional Charmat method. The process takes approximately 60 days after which the Vigna Preziosa Prosecco Rosé is cooled at 0°C, filtered, refined and bottled.

ANALYSIS

Alcohol: 11.5%

RS: 12 g/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