



AMANO

PROSECCO ROSÉ DOC

VARIETAL(S):

GLERA AND PINOT NOIR

ALCOHOL CONTENT:

11%

TASTING NOTES:

BRIGHT PINK IN COLOR. **F**LORAL AND FRUITY AROMAS WITH DISTINCT HINTS OF APPLE, CITRUS AND HONEY. **R**EFRESHINGLY DELICATE ON THE PALATE WITH NOTES OF APPLE, WHITE PEACH, CITRUS AND WILD STRAWBERRIES. **B**UBBLES ARE LIVELY AND READY TO BE ENJOYED.

PAIRS WITH:

EXCELLENT AS AN APERITIF, AND IT CAN ALSO BE ENJOYED WITH COLD AND LIGHT DISHES, SUCH AS VEGETABLE RISOTTOS, GRILLED FISH AND OTHER WHITE MEAT. **B**EST SERVED CHILLED, 46 - 50 °F (8 - 10 °C).

OTHER INFORMATION:

TO BE CONSIDERED AS A **P**ROSECCO ROSÉ, THE WINE SHOULD BE MADE OF **85%** **G**LERA AND **10-15%** **P**INOT NOIR. THE WINE IS FERMENTED AT A CONTROLLED TEMPERATURE (A PROCESS CALLED **C**HARMAT-**M**MARTINOTTI) THAT TRAPS THE BUBBLES, MAKING THE SPARKLING WINE WE ALL KNOW AND LOVE!

