



# MONTECHIARA

PROSECCO ROSÉ DOC

VARIETAL(S):  
GLERA, PINOT NOIR

ALCOHOL CONTENTS:  
11%

## TASTING NOTES:

VIBRANT PINK IN COLOR. IT IS A DISTINCTIVE BOUQUET OF APPLE, CITRUS, AND RIPE BERRIES. IT IS REFRESHINGLY DELICATE ON THE PALATE, WITH PEACH, APPLES, AND WILD STRAWBERRY NOTES. BUBBLES ARE LIVELY AND READY TO BE ENJOYED.

## PAIRS WITH:

IT IS BEST ENJOYED WITH LIGHT DISHES SUCH AS VEGETABLE RISOTTO, GRILLED FISH, AND OTHER WHITE MEATS. BEST SERVED CHILLED, 46-50 F (8 - 10° C)

## MORE INFORMATION:

TO BE CONSIDERED A PROSECCO ROSÉ, THE WINE SHOULD BE MADE OF 85% GLERA AND 10-15% PINOT NOIR. THE WINE IS FERMENTED AT A CONTROLLED TEMPERATURE (A PROCESS CALLED CHARMAT-MARTINOTTI) THAT TRAPS THE BUBBLES, MAKING THE SPARKLING WINE WE ALL KNOW AND LOVE!

