

 MOSOLE

# PROSECCO ROSÉ BRUT

MILLESIMATO  
2022



The perfect union between Glera and Pinot Nero gives this Prosecco a vibrant pink color. A must for your parties.

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**Varietal:** Glera 90% - Pinot Nero 10%

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**Soil:** evolved soil containing alluvial clay

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**Altitude:** 90 meters above sea level

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**Classification:** vino Spumante di qualità

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**Growing system:** double arched cane

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**Age of Vines:** 26 years

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**Time of Harvest:** Glera – third decade of September; Pinot Nero – third decade of August

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**Vinification:** : the Glera grapes are vinified at a controlled temperature of 16° C. The Pinot Nero grapes are vinified at a controlled temperature of 24° C for 3/4 days. The 2 wines are then blended together for the second fermentation at 14°C and then left on the lees for at least 10 weeks.

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**Fermentation:** in stainless steel tanks at a controlled temperature of 16° C. The second fermentation is in stainless steel pressure tanks at a low temperature

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**Alcohol by Volume:** 11,5%

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**Acidity:** 5,5 g/l

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**Residual Sugar:** 8 g/l

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**Serving Temperature:** 6 – 8 °C

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**Serving glass:** calice da spumante

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**Characteristics:** deep pink with a slight red hue. It has a fine and persistent perlage. The bouquet is delicate and fruity with hints of wild strawberries and raspberries. To taste it is lively and fresh with an elegant finish in complete accordance with the bouquet.