



Prosecco DOC Rosé Collezione Leone Spumante Extra Dry Millesimato



GRAPES
85% Glera
15% Pinot Noir



SERVING TEMPERATURE
5–7 °C (41–45 °F)



ALCOHOL LEVEL
11% vol.



BOTTLE SIZE
750 ml

VINIFICATION AND AGEING

The blend of Glera and Pinot Nero (vinified in red), coming from the same harvest, are naturally fermented in pressurised stainless steel tanks (Charmat Method) for a period of at least 60 days.

TASTING NOTES

COLOUR: a lightly-coloured sparkling rosé with a fine perlage and soft, persistent foam.

BOUQUET: fragrant and fruity with hints of wisteria flowers, Renette Apple and red berries, including wild strawberries.

FLAVOUR: fresh and delightful. On the palate it is soft and smooth with floral notes and a hint of almond.

FOOD MATCHES

Excellent as an aperitif and an ideal accompaniment to hors d'oeuvres risottos, fragrant fried food and grilled fish.

Contenitore	Larghezza mm.	Altezza mm.	Contenuto lt.	Peso kg.	Profondità mm.	Codice EAN	Conf. x strato nr.	Strati nr.	Confezioni nr.	Pezzi nr.
Bottiglia	90	319	0,75	1,52	90	8002235005555	-	-	-	-
Imballo	282	327	4,5	9	196	08002235005562	-	-	-	6
Pallet	1200	1835	360	800	800	-	16	5	80	480