Prosecco Doc Treviso
Rosé Brut

*Prosecco Doc Treviso Rosè Brut is produced from the remaining 24 hectares in "**Grave of Papadopoli**", an island formed by the river Piave, and **"Tezze di Piave"** where an ideal soils enhances the main attributes of Prosecco: lightness, scent, freshness and balanced taste.*



VINEYARD

Grape: rosé
Variety: Glera 90% - Pinot Noir 10%
Production area: Grave di Papadopoli Island
Municipality: Cimadolmo (Treviso) - Italy
Year of plantation: 1991
Planting density: 2,850 vines per hectare
Yield: 14,000 kg/ha
Yield per plant: 4.90 kg/vine
Plant spacing: 2.80 x 1.25
Size: 20,00 ha
Growing system: Sylvoz
Soil type: predominantly "skeleton" with a percentage of sand/silt
Harvesting period: first ten days in September
Harvesting: mechanically

VINIFICATION

Fining: static cold
Fermentation vat: stainless steel tanks
Fermentation temperature: 16/18°C
Yeasts: selected
Fermentation period: 8/10 days
Malolactic fermentation: no
Maturation period: short, in steel
Sparkling process: base wine is placed in an autoclave and yeasts are added to allow the second fermentation to take place (Martinotti/Charmat method)
Bottling: follows sparkling process

TECHNICAL DATA

Name: Prosecco Rosè Doc Treviso Brut – "Millesimato" 2025
Alcohol by volume: 11,20 %.
Residual sugar: 5,00 g/l
Total acidity: 5,60 g/l.
pH: 3.19
Total So2: 115 mg/l (maximum allowed: 185 mg/l)

TASTING

Serving temperature: 6/8°C
Foam: fading gently.
Perlage: fine and persistent.
Colour: pale straw rosè.
Nose: intense and fresh. Fruity component of strawberry and raspberry follows with delicate hint of rose and hawthorn flowers.
Palate: pleasant, aromatic, fresh, smooth-flowing. Well-balanced, with a dry, sapid and persistent finish.
In the kitchen: a great wine for aperitifs. It combines magnificently with light fish first courses, risotto and quiche. Thanks to its pleasant acidity, this wine can be well paired with all kind of dishes.

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