



Prosecco Rosé

DOC Extra Dry Millesimato

Irresistible to lovers of made in Italy sparkling wines', our Prosecco Rosé will be keeping the vibrant freshness of Albino Armani Prosecco and is created by using 90% of Glera grapes enriched with 10% of Pinot Noir.

The Pinot Noir gives our new wine both a refined rosé color and a more structured and complex perlage.

Grape varieties: Glera and Pinot Nero.

Production area: Alta Grave Friulana.

Growing system: guyot.

Vinification: once the cuvée made with Glera and Pinot Noir is ready, a long second fermentation in pressure tanks for at least 60 days (Charmat method) takes place in order to obtain a more refined perlage and complex aromas deriving from the Pinot Noir.

Food pairings: the fresh aromas and the delicate fruity taste, make Prosecco Rosé a versatile and eclectic wine, ideal to be paired with several dishes: from appetizers to light pasta dishes, to vegetable risotto, fish soups, white meat, stirfried mushrooms, without forgetting fresh and middle aged cheese.

Service temperature: 6-8 °C.

Suggested glass:



AWARDS



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