Montresor Prosecco Rosé Extra Dry, Prosecco DOC 2024

IMO0022024

Giacomo Montresor

— Venezie, Italy

The production of Rosé Prosecco was only legalised in 2020 - this release from Montresor with the maximum 15% of Pinot Nero in the blend enures its high quaity.

Production

The vines are guyot-trained and grown in chalky soils on a 10 hectare, south-east facing vineyard plot. After harvesting in early September, the grapes are fermented in stainless steel for around 10 days at 17ºC. Produced predominantly from Glera, with some Pinot Noir added to give colour - the Pinot Noir is macerated overnight in the press. There is no malolactic fermentation. The wine spends a few months on lees before bottling.

Tasting note

Gentle berry and redcurrant aromas. The palate has light red apple characters with a touch of raspberry. Some appealing weight and texture balanced by crisp acidity, a persistent mousse and good length.

Food Match

Pair with chicken, fish dishes and salads - but perfect with or without food!

ABV:
11.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling

Appellation:
Prosecco DOC

Winemaker:
Michele Spina

Grape Varieties:
Glera 85%, Pinot Noir 15%

Suitable for:
Vegan

Bottle Barcode:
8003503018369