

Ca'Neva

PROSECCO ROSÉ

DENOMINAZIONE DI ORIGINE CONTROLLATA

EXTRA DRY

Grapes: Glera and Pinot Nero

Designation: DOC

Harvest time: early September

Glera and Pinot Nero are vinified separately in temperature-controlled stainless steel tanks. After the separate vinification, the two grape varieties are blended to create the ideal mix, where Glera imparts freshness and vibrancy, while the more structured Pinot Nero lends delicate rosé notes and a more complex, fruity aromatic profile. The wine is made sparkling using the Martinotti (or Charmat) method, with the second fermentation taking place in a pressurized tank.

Colour: brilliant pink, with a fine and persistent perlage.

Bouquet: elegant bouquet with fruity notes of red berries such as strawberry and raspberry. There are also hints of fresh fruit, typical of Glera, such as green apple, pear and citrus, contributing to a fresh and inviting aromatic profile.

Taste: fresh and harmonious on the palate, with good acidity; the finish is clean, elegant and fruity.

Serving temperature: 6 °C.



Ca'Neva Srl - Caneva (PN) - ITALIA
