

GASPARETTO
HOW DO
YOU FEEL
PROSECCO
ROSÉ
DOC
TREVISO
BRUT



Bottle Size: 0.75 l
Case: 6 bottles

Grape Variety: 85% Glera, 15% Pinot Nero

Production Area: Treviso

Vinification:

After being carefully harvested, the grapes are pressed to obtain the must, which is then inoculated with selected yeasts and fermented at a controlled temperature of 15/16 degrees. The Pinot Noir grapes, on the other hand, undergo maceration on the skins for 6 days. Afterwards, the two varieties are blended and are ready for the sparkling process.

Sparkling Process:

The sparkling process occurs using the Charmat-Martinotti method.

Alcohol Content: 11%

Residual Sugar: 6-12 Gr/L



Wine color:

Pale pink, with a fine and elegant perlage.



Nose:

Delicate hints of red fruit such as strawberries and cherries, accompanied by the classic Prosecco scents of apples and pears enriched by floral notes.



Taste:

The lively and creamy bubbles merge with a pleasant crispness and a balanced structure. Hints of red fruit blend harmoniously with a subtle citrus note.



Pairings:

This wine pairs perfectly with both hot and cold appetizers, seafood dishes like seafood risotto, and fresh cheeses. It is also excellent as an aperitif.



Serving Temperature:

6°- 8°