

SPARKLING WINES



AI GALLI

PROSECCO ROSÉ

Denominazione di Origine Controllata

BRUT

MILLESIMATO



TYPE: Pink sparkling wine

GRAPE VARIETY: Glera 90%, Pinot Noir 10%

ORIGIN: Pramaggiore, our own vineyards

ELEVATION: 25-40 m.a.s.l.

SOIL TYPE: Medium consistency, clayey

SECOND FERMENTATION: Charmat Method

VINIFICATION: Hand-picked grapes undergo soft pressing and then cold decanting. The resulting must is transferred into steel tanks for ten days to complete fermentation on carefully selected yeasts, at a controlled temperature of 18-20°C. The 'basic' Glera wine is enhanced by a small percentage of red vinified Pinot Noir and placed in a pressure tank for prise di mousse, where it ferments for 18-20 days on active yeasts, at a controlled temperature of 14-16 °C. When the required overpressure has been reached (approx. 6 bar) the mass is chilled at -4 °C to stop fermentation and facilitate stabilisation. Finally, it is held at controlled temperature for at least two months so that it matures naturally on the yeasts. The wine is then filtered and bottled by isobaric filling.

TASTING NOTES: Colour: bright mother of pearl pink with fine, lingering perlage. Decidedly floral scent reminiscent of peach blossoms, enhanced by elegant hints of white pulp fruit, citrus fruit and wild strawberries.

Fresh and delicate, with stimulating crispness that exalts the rich range of aromas.

SERVING SUGGESTIONS: Very versatile wine, particularly good as an aperitif. Excellent with vegetable risottos and roast or grilled white meat. Delicious with fish, especially seafood and shellfish.

ALCOHOL: 11% Vol.

SERVING TEMPERATURE: 6-8 °C

SHELF LIFE: 1/2 years

BOTTLES PER CARTON: 6 x 75 CL

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