

2022

PROSECCO ROSÉ

D.O.C. SPARKLING WINE

RUFFINO



VINEYARDS

Grapes for our Prosecco Rosé are sourced from the highly sought-after vineyards located in the Friuli Venezia Giulia and Veneto regions of northeastern Italy, an area known for producing high-quality sparkling wine.

VINIFICATION AND AGEING

The production for our Prosecco Rosé occurs in two stages. First, a still white wine made from Glera grapes is blended together with a still red wine made from Pinot Noir grapes. This blend then undergoes a process called the Charmat Method, which is a natural refermentation in pressurized tanks using selected yeasts. This process lasts about one month and provides a fresh, fruity, and fragrant sparkling wine.

TASTING NOTES

Light pink in color, this Prosecco Rosé opens with striking fruit aromas of wild strawberries and candies. A fresh and fruity palate with fine perlage and a lively, juicy finish.



REGION

Friuli, Italy

TECHNICAL NOTES

GRAPE VARIETIES:

90% Glera, 10% Pinot Noir

ALCOHOL CONTENT: 11.0%

RS: 15 g/L

SERVING TEMPERATURE: 45°-48°F

SERVING SUGGESTION

Superb as an aperitif with cold dishes and fried food, this wine pairs perfectly with risottos and lightly spiced dishes.



Please enjoy our wines responsibly.
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