

# PROSECCO ROSÉ

91 points James Suckling  
94 points Luca Maroni  
90 points Antonio Galloni

**JAMES SUCKLING.COM** 

## 91 POINTS

Grapes: Glera and Pinot Nero

Prosecco Rosé 0.15 Millesimato is produced from an innovative method of vinification. The must is chilled to 0°C followed by a single fermentation at 15°C, exalting and maintaining its precious aroma of pear, strawberry, raspberry and violet.

“A burst of inner sweetness that's quickly balanced by bright acids and vibrant wave of chiseled textural bubbles. It leaves nuances of cherry pits, lavender and sweet spice to linger incredibly long while remaining remarkably fresh”



*Ideal for aperitives and it matches perfectly with Italian antipasti, seafood pasta, grilled scampi and shrimps.*

DE STEFANI

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