



PROSECCO ROSÉ MILLESIMATO BRUT

The name **DS** stands for the initials of the surname **De Stefani**, the family that has been producing Premium wines in Veneto, Italy, for five generations. “**Tra Mari e Monti**” represents the true meaning of these wines, carefully crafted in Veneto between the Adriatic Sea and the Dolomite Mountains, where the perfect microclimate for the growth of grapes appears to be.

DS Prosecco Rosé Millesimato Brut has a faint pink colour brightened by a fine and persistent perlage. It presents an apple and raspberry, with cyclamen hints. Excellent for an aperitif, ideal with seafood, pasta with shrimps and prawns. We suggest to serve at 5-6°C.

TECHNICAL SHEET

NAME OF THE WINE: Prosecco Rosé Doc Millesimato Spumante Brut.

GRAPES: 85% Glera, 15% Pinot Noir.

PRODUCTION AREA: in the DOC Prosecco area, north-east of Italy.

SOIL: it has the ideal structure for vine growing, with a high percentage of clay. It is particularly rich in tufa, which characterizes the wine.

CLIMATE: mild. There are wide changes of temperature between day and night ideal for the preservation of the aroma and the acidity of the grapes.

DENSITY OF THE PLANTATION AND TRAINING SYSTEM: 3.000-6.000 vines per hectare trained with "cappuccina" system.

VINEYARD MANAGEMENT: to obtain a perfect ripening of the grapes, beyond the normal vineyard management, we carry out summer pruning and careful leaf thinning. Furthermore, the yield is kept very low in order to produce grapes rich in body and aroma.

HARVEST: beginning of September.

VINIFICATION: destemming and crashing of the grapes, soft pressing, cool static clarification and fermentation exclusively with wild yeasts in stainless steel vats at 18°C. Then the wine matures on its noble lees in stainless steel vats at a controlled temperature. The lees are frequently mixed (battonage) in order to increase the thickness and the smoothness of the wine.

SECOND FERMENTATION: the second fermentation is carried out with the "Italian method" in pressured tanks.

ALCOHOL CONTENT: 11,5% by vol.

RESIDUAL SUGAR: 9 g/l.

TASTING CHARACTERISTICS: has a light faint pink colour brightened by a fine and persistent perlage. It presents an apple and a raspberry aroma, with cyclamen hints.

SERVING TEMPERATURE: 5-6°C.

FOOD MATCHING: excellent for an aperitif, ideal with seafood, pasta with shrimps and prawns.

STORAGE: in a cool and dark place; it gives its best characteristics when it is served still young.

BOTTLE CONTENT: 750 ml.

BOTTLE SIZE (diameter x height): 98,5 x 270 mm.

BOTTLE AND CASE WEIGHT (full): 1,550 kg/bt, 9,8 kg/ct.

BOTTLES PER CASE: 6.

CASES AND BOTTLES PER PALLET: 6 layers of 14 cases, 84 cases per pallet, 504 bottles.

CASE SIZE (length x width x height): 300 x 210 x 280 mm.



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