

Bosco del Merlo



PROSECCO ROSÉ DOC MILLESIMATO BRUT

IN VINEYARD

Prosecco Rosé Bosco del Merlo is a blend of 85% Glera and 15% Pinot Nero vinified in red, with a lower yield/hectare to have higher intensity of color and aromas.

Grapes are vinified separately and in different periods to obtain a perfect balance between these two varieties and preserve freshness and flavors.

IN CELLAR

After the soft pressing, the must ferments at low temperature (15°C) to enhance freshness and fruity notes. To take foam, the Charmat Method is used, refermentation in steel tanks at low temperature and frequent battonage to enhance the fragrance and fine perlage. The period of taking foam is beyond 60 days.

TASTING NOTES

The color is bright light pink, with fine and persistent perlage. The flavor is really fresh and floral, with an explosion of freshness and nice body on the palate, thanks to the sapidity and the taste-olfactory persistence of the floral and fruity notes.

PLUS

It is a representative product of the terroir, where production of rosé sparkling wines has been already present since years. Today, the achievement of the Prosecco Rosé appellation confirms the high-quality standard and elegance of the rosé sparkling wines produced here.

PAIRINGS

Convivial wine, excellent as elegant aperitif; perfect with fish dishes, like salmon or tuna sashimi and grilled vegetables.

Enjoy at 8/10 °C

Bosco del Merlo 4V philosophy puts emphasis on sustainability all along the production chain, paying attention not only to the land's health, but also to the well-being of the inhabitants.

According to this reason, Bosco del Merlo has decided to donate part of the income of the Prosecco DOC Rosé Brut to LILT. LILT is an Italian non-profit association aiming to prevent breast cancer and to help the women in this condition.

Let toast together to women and life!



For more information
<http://bit.ly/LifeInRosè>

Technical information

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- Bottle sizes: 0,75 l
- 11,5% Alc. Vol.

- Sulphite content: 110 - 145 mg/l (-53% / -38% legal limit)
- Sugars: 10,5 g/l
- Acidity: 6,6 - 6,9
- PH: 3 - 3,2
- Production area: Prosecco DOC

Certified VeganOk

