

Prosecco Rosé DOC Brut Millesimato

VALLATE

The Producer:

The main area for the production of Prosecco is around the towns of Conegliano and Valdobbiadene, in the province of Treviso to the north of Venice and in the shadows of the Alps. It is a part of Italy that is equally famous for the many villas built by Palladio in the 16th century. The name of the wine originated from the village of Prosecco north of Trieste in Friuli but found its natural home on the alpine slopes in the Veneto region. Brut is the driest style of Prosecco with the least amount of residual sugar. Prosecco has become one of our favourite Italian sparkling wines not least because of its popularity in the chic bars of Venice.

The Wine:

Grape(s): 90% Glera 10% Pinot Noir
Area: From organically certified vineyards in the province of Treviso
Harvest: September.
Vinification: Fermented in stainless steel vats with selected yeasts. After the first fermentation the wine is put into pressurised tanks and given a second fermentation – the Charmat method – of 60 days
Ageing: For several months until bottled
Residual sugar: 10gr/l

Tasting Notes:

- Creamy taste sensation, no added and unwanted acidity and you for sure can taste the difference when alongside the standard Prosecco label equivalent to each.
- With the impact of climate change organic wines are moving into the forefront and Vallate's prosecco combine taste with sustainability. Elegant on the nose with citrus and apple and a touch of almond. In the mouth it is soft and fresh with the citrus and apple tones still coming through.

Code: 2335
Pack: 6*75cl
Vegan: Yes
Vegetarian: Yes
Closure: Cork

