



## Prosecco Rosé Brut

Blend of Glera and Pinot Noir from our Cor Estate at the feet of the Dolomites. When Prosecco thinks Pink the result is a palate of wild cherries, fresh and ideal for summer aperitifs. Light effervescence has a persistent foam and great vivacity.

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**PRODUCTION SITE:** Belluno, Cor Estate

**GRAPES:** 85% Glera 15% Pinot Nero

**GROWING METHOD:** Sylvoz

**HARVEST PERIOD:** End of September, beginning of October

**GRAPE YIELD:** 135 quintals per hectare

**TECHNOLOGY:** Rosé vinification by gentle pressing at controlled temperature fermentation

**REFERMENTATION AND FINING:** Refermentation in steel autoclave with the "Charmat/Martinotti" method minimum 60 days

**ALCOHOL LEVEL:** 11 % vol

**RESIDUAL SUGAR:** 6 g/l

**TOTAL ACIDITY:** 6 g/l

**PRESSURE:** 4,9 atm

**CELLARING:** Store bottles upright in a dry and cool place

**SERVING TEMPERATURE:** 6 °C

**PERLAGE:** Fine and persistent

**SCENT:** Floreal (violets) and mineral

**TASTING NOTES:** Cherry and strawberry are predominant, a tannic finish due to the adjunction of red wine

**FOOD COMBINATION:** Oysters, cooked salmon and Spicy Asian cuisine

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# LeRughe