



BRAND NAME : CARRA

WINE : Prosecco Rosé Millesimato DOC

GRAPE : 85% Glera – 15% Pinot Noir

REGION : Veneto

CITY : Conegliano

SOIL : Limestone, clay.

TASTING NOTES :

COLOR: Pale pink color with onion peel highlights.

PERLAGE: persistent, with thin elegant bubbles.

NOSE: intense and fruity, with notes of strawberries and pomegranate.

TASTE: dry, medium bodied, good acidity with a long pleasant finish.

COMMENTS : Prosecco Rosé was born on October 15th 2020 when the Italian Government officially announced the release of this new DOC wine (new appellation, new wine).

Before that date any sparkling rosé wine improperly called Prosecco was just a fraud. By definition of the law, Prosecco Rosé can only be produced in Veneto and Friuli Region of Italy and by using a minimum of 85% Glera grape (the official grape of regular white Prosecco), blended with Pinot Noir. No other red grapes are allowed in the production of Prosecco Rosé.

After the harvest Glera and Pinot Noir grapes are de-stemmed, soft pressed and fermented separately in stainless steel temperature-controlled tanks. After the fermentation the two wines are blended to create a rosé wine and it is left for few days at about 39° F. to “marry”. At this point the Prosecco wine is transferred into special steel vats where sugar and selected yeast are added to start the secondary fermentation. After 15/20 days the Prosecco becomes sparkling and it is ready to be bottled.

Prosecco is a friendly wine good for any occasions: to welcome friends at home, to stimulate the appetite before lunch or dinner or just to entertain friends on the side of the swimming pool ! This wine is a good companion to appetizer, poultry, seafood and cheese. Best served chilled, 50° F.