



«Moletto Prosecco Doc Rosé Millesimato Extra Dry has a bright soft pink nuance. The perlage is subtle and persistent. To the nose I appreciate the floral notes of the Glera grape and the fruity of the red fruit scent of the Pinot Noir grapes. A beautiful combination for a delicate and fragrant sparkling wine. On tasting the refined floral and fruity notes are again enjoyed. But what I really appreciate is its very sweet tannin that balances - I dare say it dries, astringes - the softness of its being extra dry, inviting to immediate pleasant re-tasting. Freshness and persistence stand out. A rosé sparkling wine to be enjoyed both as an aperitif and throughout the meal. To be matched with all the best of the Italian culinary tradition but its, is certainly an attitude of being a versatile international.» (oenologist Stival Giovanni)

PROSECCO DOC ROSÉ MILLESIMATO EXTRA DRY

.Vinification

Charmat Method

.Tasting notes

Colour: Soft, bright pink nuance.

Bouquet: On the nose the floral notes of Glera grape and the fruity red fruits of Pinot Noir grapes stand out. Delicate and fragrant.

Taste: Upon tasting the refined floral and fruity scents are again appreciated. There is a very sweet tannin that balances the softness of its being extra dry, inviting to immediate pleasant re-tasting. Freshness and persistence stand out. Subtle and persistent perlage.

.Alcohol content

11 % by vol.

.Serving temperature

6-8°C / 42-46°F

.Serving suggestions

A versatile rosé sparkling wine to be enjoyed both as an aperitif and throughout the meal.