



## BOSCO DEL MERLO PROSECCO ROSÉ BRUT MILLESIMATO DOC

Prosecco Rosé Bosco del Merlo is a blend of Glera and Pinot Nero vinified in red, with a lower yield/hectare to have higher intensity color and aromas. Grapes are vinified separately and in different periods; early harvesting of the Pinot Noir takes place to maintain the fresh, fruity notes. As provided by the disciplinary, Glera and Pinot Noir grapes belong to the same vintage. After 2-3 days of maceration the Pinot Nero matures in steel until blending. 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 batonnage to enhance the fragrance and fine perlage. The period of taking foam is beyond 60 days.

### Tasting Notes

**Colour:** The color is bright light pink.

**Bouquet:** The flavor is really fresh and floral.

**Palate:** with an explosion of freshness and nice body on the palate, thanks to the sapidity and the taste-olfactory persistence of the fruity notes of pear, pomegranate and lychee.

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

### Technical Details

**Variety:** 85% Glera, 15% Pinot Nero

**Region:** Veneto

**Alcohol:** 11.5%

**Maturation:** 12 months in 225-litre, second passage French and American oak barriques