



BOLLICINE

Ripe in Rosa Prosecco Rosé Doc Treviso Extra Brut Millesimato



Ripe in Rosa

The twin of our Prosecco *Ripe Frondose* is born: fresh, delicate, elegant and... pink! Our best Prosecco, *In rosa*.

Soil Composition

Vineyard on a river island close to the banks of the Piave, with unique soil and climate conditions due to the micro-climatic influence of the river. Stratified alluvial deposit soil, nourished by the life-force of clear waters originating in the Dolomites.

Harvest Period

First ten days of September.

Vinification

The Glera and Pinot Noir grapes are harvested and vinified separately – soft pressed and macerated off the skins respectively, to ensure their varietal characteristics are enhanced to the full. Subsequent assemblage of the cuvée is performed by our expert master winemakers. Second fermentation in autoclave according to the dictates of the Charmat Method.

Ageing and Refinement

60 days in autoclave.

Grape Variety

90% Glera 10% Pinot Nero.

Alcohol and Residual Sugars

11,5 % Vol
5 g/L

Appearance

Soft Provençal pink enhanced by an intensely luminous texture. Consistent, very fine, persistent foam.

Aroma

The bouquet is fragrant, articulated and captivating, masterfully blending hints of apple and peach, typical of Glera, and hints of wild rose and wild strawberries that characterize Pinot Noir.

Taste

The taste profile is elegant, delicate and clean, with elements of freshness, expressive length and drinkability. Surprisingly ample on the palate.

Local food pairings

Tardivo radicchio and Morlacco del Piave cheese risotto.

Italian food pairings

Gragnano spaghetti with lobster.

International food pairings

Oysters, shellfish crudités, marinated fresh Mediterranean fish.

Awards

2023 Silver Medal
Prosecco Masters

2022 Diploma di Merito
EnoConegliano

*Technical information is for guidance only, not binding

**Average age vines / years**

10

Yield / Hectare

150

Vines / Hectare

2850

Tot. Acidity g/L

6

Vol. Acidity g/L

0,23

Malic acid g/L

2

Free Sulphur mg/L

36

Total Sulphur mg/L

132

CO2 pressure bar

5,5

Bottles / Case

6

Cases / EPAL layer

16

EPAL Pallet layers

6

**Bottle Type**

Atmosphere tempered opaque black glass.

Case Weight

9,15

Barcode EAN

8001906998608

Barcode UPC

634682001187

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