

SUTTO

PROSECCO DOC ROSÉ MILLESIMATO 2020 BRUT

The newest member of Sutto Prosecco, a fine wine, elegant, with a creamy perlage that enhances a pleasant persistence. A novelty that reveals the most fascinating side of Prosecco.



Colour *Bright and shining powder pink.*

Nose *Delicate rose notes and small red fruits hints open up to pleasant tropical scents of litchi and papaya.*

Taste *An harmonious and fresh flavour enriched by a subtle and persistent perlage. It is delicate and elegant to the palate, with crunchy and fresh notes that enhance the persistent finish, enveloping and fruity.*

Method of production Charmat-Martinotti method, with a minimum period of over 2 month on the lees.

Alcohol 11%.

Harvest Second half of August for Pinot Noir, seconda half of September for Glera.

Grape Glera and Pinot Noir.

Residual sugar 8 gr/l.

Bottle size 0,75 l.

Food matches Ideal as aperitif, it matches light dishes as vegetables risotti or fresh pasta, but it's also perfectly combined with fish dishes.

How to serve Serve at 6-7°C, preferably in an ice bucket.

How to list on wine menus Prosecco DOC Rosé Millesimato Brut 2020, Sutto.

