



PROSECCO ROSÉ

Blend: 85% Glera, 15% Pinot Nero

From the heart of Italy...

In the heart of Veneto on the picturesque hills of Gambellara, lays the 4,000 hectare Zonin estate. As a family-owned winery spanning seven generations, they are pioneers of premium D.O.C. Prosecco.

Viticulture

- Vines are an average of 10 years old and grown on limestone-rich soils that give mineral complexity into the base wines.
- The temperate climate and cool nights allows grapes to retain acidity and freshness.
- Grapes are harvested between the end of August and mid-September.

Vinification

- After a soft pressing, a proportion of grapes are fermented with the remaining parcels stored at 0°C as unfermented must.
- Charmat method fermentation at 16-18°C over 60 days.

Tasting note

- An elegant sparkling Prosecco Rosé with notes of fresh strawberries, raspberries and blossom. Brightly textured and crisp palate with a refreshing citrus finish. Vegan friendly.

