



# FLORALBA

PROSECCO  
D.O.C.  
ROSÉ  
EXTRA DRY



**Prosecco Rosé Spumante** is finally making its way to the market.

This long-awaited product completes the offer of **Prosecco** – one of **the most popular Italian wine styles around the world**.



### GRAPES:

Blend of mainly **Glera**, with **10/15% Pinot Noir**.



### VINEYARDS & HARVEST:

The **North-East of Italy** is the home of Prosecco, with the perfect terroir and microclimate for growing grapes for Spumante styles.

The harvest takes place around the middle of **September**.

The Glera and Pinot Noir grapes are hand harvested and put into small boxes. Each grape variety is processed separately.



### VINIFICATION:

After destemming, the grapes are **softly crushed and gently pressed**.

The juice rests overnight for natural sedimentation of the coarser pulp particles, after which the wine is racked in the fermentation tank.

Fermentation takes place in **stainless steel tanks** using selected yeasts at controlled **temperatures**.



### TASTING NOTES:

**BOUQUET:** Intense and delicate aromas, of roses and wild strawberries;

**PLATE:** Floral notes reminiscent of roses with hints of cherries on the palate, extremely fresh, yet with plenty of body. Persistent bubbles and a long finish;

**FOOD PAIRING:** Serve chilled, ideal with summer dishes such as salads, antipasto, fresh pasta or rice with vegetables;

**SERVING TEMPERATURE:** 8-10°C.

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