



# TERREDIRAI

## prosecco rosé

DENOMINAZIONE DI ORIGINE CONTROLLATA  
MILLESIMATO 2023  
EXTRA DRY



|             |  |
|-------------|--|
| Appellation | Prosecco DOC   |
| Colour      | Elegant light pink, very fine and persistent perlage.                      |
| Aroma       | Notes of rose, fresh berries and wild strawberries.                        |
| Taste       | Good structure, balanced and sapid, pleasant and harmonious on the palate. |

#### AGRONOMICAL DATA

|                 |                                 |
|-----------------|---------------------------------|
| Grapes          | Glera, Pinot Noir               |
| Production area | Veneto/Friuli Venezia Giulia    |
| Altitude        | 30/50 metres a.s.l. (98/164 ft) |
| Type of soil    | Clayey, sandy                   |
| Harvest         | Early September                 |

#### OENOLOGICAL DATA

|                           |              |
|---------------------------|--------------|
| Pressing                  | Very soft    |
| Sparkling wine production | Long Charmat |

#### ANALYTICAL DATA

|                      |             |
|----------------------|-------------|
| Totale acidity (g/l) | 5.90 ÷ 6.10 |
| Ph                   | 3.10 ÷ 3.30 |
| Residual sugar (g/l) | 13 ÷ 15     |
| Alcohol              | 11.5% vol   |

#### OTHER DATA

|                     |   |
|---------------------|---|
| Food pairing        | Fried vegetables, cheese, oysters, shrimp and sea truffles. |
| Serving temperature | 6-8° C (42-46° F)   |
| Storage             | Store in dry rooms, away from light or warm sources.        |

SCAN QR CODE  
Ingredients list  
Nutrition declaration  
Environmental label

