

## Prosecco Rosè Millesimato Brut DOC

*"Tenute Arnaces" is the result of the cooperation between "Giuseppe Campagnola Spa" and " Tenute Francesco Righetti ". The grapes for the production of Pinot Grigio and Prosecco are selected from vineyards in the area of Mortegliano in Friuli Venezia Giulia, and are grown with integrated agriculture to fight environmental impact.*

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**Region.** Mortegliano, Udine, Friuli Venezia Giulia.



**Vineyards.** Selection of vineyards in Mortegliano, Friuli, grown with integrated agriculture to fight environmental impact. Alluvial soil, rich in skeleton with north-south exposition.



**Grapes.** Glera 86% and Pinot Nero 14%, grown with free cordon spur system.



**Vinification.** Soft pressing, Glera grapes vinified in white with cold fermentation, red vinification for Pinot Noir. The second fermentation takes place in an autoclave with the Charmat method for about 3 months. Filtration and cold bottling follows.



**Tasting Notes.** Elegant pale pink color sparkling wine with very fine and persistent perlage. Fresh and fruity aromas with rose and berries notes. Balanced and sapid flavor.



**Analysis.** Alcohol 11,5% Vol; Total Acidity 5,9 g/l; Residual Sugar 11 g/l; Pression 4,5 atm.



**Food Pairings.** Excellent as an aperitif and in combination with fresh and light dishes, salads, vegetable risottos, fish and white meat courses. To try in combination with sushi and pizza. To serve at 8/9°C. To drink while still young.



**Bottle.** "Nouvelle Bianca" 750 ml (in box of 6 bt.)

