BRILLA!

BRILLA! PROSECCO DOC ROSE EXTRA DRY

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More About
This Wine

TECHNICAL DETAILS

The Estate
Temperate, mitigated by the sea, the chain of the Alps protects it from the northern winds. Winters are cold and wet, summers are hot and sultry with medium temperature excursions.

Wine Making
The team of oenologists select the best wines obtained to continue the sparkling winemaking process. Afterwards the wine is filtered in steel tanks with the addition of must and selected yeasts for the second fermentation (Martinotti-Charmat method) at a controlled temperature of 14/15 °C. Once the wine has reached the required pressure levels, alcohol and sugar content, it is refrigerated, cold stabilized (–2/-3°C), filtered and controlled before bottling.

Food Suggestions
Pairs well with aperitif, fish and soups, grilled fish, mushroom based courses, shellfish, vegetarian dishes, appetizers and snacks, and cured meat.

TASTING NOTES

Fine bright perlage, light Rosé color. Delicate and complex bouquet with fruity notes that remind of peach, green apple and lemon. Floral notes of acacia and rose. Fresh and light on the palate, with balanced acidity and body; Round and full bodied structure.

Grape blend of Glera and Pinot Noir.

VINTAGE DESCRIPTION

- Available Size: 750mL (12 units) & 200mL (3 units) & 200mL (24 units)
- ABV%: 11
- Class: Rose

REVIEWS

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VINTAGE IMPORTS
Importer & Distributor of Wines & Spirits