

I CASTELLI

2022

I CASTELLI PROSECCO DOC PROSECCO ROSE

PROSECCO DOC • VENETO • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

In 1530 Luigi Da Porto wrote the first draft of his novel about Romeo and Juliet, while in his Villa in Montorso Vicentino, using the two nearby Castles of Montecchi and Capuleti as inspiration. Today we produce wines from the same land with the same passion.

Wine Making

Soft pressing and fermentation via the Charmat method without maceration at a controlled temperature below 20 ° C, with selected yeasts. The second fermentation takes place under automatic temperature control to obtain a slow and consistent refermentation for at least 60 days. In this way, in addition to the increased aroma profile, a persistent and very pleasant mousse is obtained.

Food Suggestions

Pairs well with shellfish, vegetarian dishes, appetizers and snacks, aperitif, and cured meat.

TASTING NOTES

This sparkling Rosé Prosecco pours to a pale floral pink. To the nose, scents of fruity and fragrant bouquet with hints of strawberry and cherry. The palate is fresh, balanced and persistent; with subtle hints of fruity notes and thin perlage.

90% Glera & 10% Pinot Noir grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Vegan
- Screw-Cap
- ABV%: 11
- Class: Rose

ICASTELLIVINI.COM/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

