

GRAN PASSIONE

Passion is a powerful feeling,
a compelling emotion. GRAN PASSIONE is exactly this,
the expression and devotion to our work that honors the tradition of our land.



UPC: 0 89832 92198 1
12pk/750ml



PROSECCO DOC ROSÉ SPUMANTE

GRAPE VARIETAL:

85% Glera, 15% Pinot Noir

APPELLATION:

Prosecco DOC (Veneto Region)

CLIMATE:

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.

HARVEST:

Second half of October

VINIFICATION:

After separate primary fermentations, the two varieties are blended in steel tanks with the addition of must and selected yeasts for the second fermentation (Martinotti - Charmat method) at a controlled temperature of 57-59 °F. Once the wine has reached the required pressure levels, alcohol and sugar content, it is refrigerated, cold stabilized (27-28°F) and filtered before bottling.

CELLARING:

2 years

TASTING NOTES:

Gran Passione Prosecco DOC Rose *Extra Dry is a crisp and fresh sparkling wine, with floral aromas alongside notes of cut apples, pears, citrus and strawberry.

TECH NOTES:

Alcohol: 11.0 %

TA: 6 g/L

RS: 14 g/L

PH: 3.25



PAIRING SUGGESTIONS:

Drink with a wide array of foods, as an aperitif or celebrating for any special occasion. It goes particularly well with soft cheeses, grilled veggies, seafood with cream sauces and baked chicken and mushrooms.
Serve 46-54°F.

