



PROSECCO ROSÉ

DI VALDOBBIADENE | ORGANICALLY FARMED

VARIETAL: 85% Glera, 15% Pinot Noir

REGION: 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.

TIAMO ORGANIC WINES ARE PRODUCED WITH ORGANICALLY GROWN GRAPES.

IN ORDER TO HAVE ORGANICALLY GROWN GRAPES, A VINEYARD MANAGER MUST IMPLEMENT AN ENTIRELY DIFFERENT SET OF PRACTICES TO MAINTAIN THEIR VINES. THE VINEYARDS HAVE TO BE FIRST CERTIFIED IN ITALY BUT THEN MUST ALSO RECEIVE THE USDA CERTIFICATION OF "MADE WITH ORGANIC GRAPES". NO PESTICIDES OR FERTILIZERS ARE PERMITTED.

- ❖ ORGANIC
- ❖ SUSTAINABLE
- ❖ ECO-FRIENDLY
- ❖ VEGAN FRIENDLY

CELLARING:

2 years

TASTING:

The Tiamo Prosecco Rosé is a crisp and fresh sparkling wine, with floral aromas alongside notes of cut apples, pears, citrus and strawberry.

FOOD PAIRING:

The joy of Tiamo Prosecco Rosé is that it is ideal with ALL foods! It goes particularly well with soft cheeses, grilled veggies, seafood with cream sauces and baked chicken and mushrooms. It is a wonderful aperitif or for celebrating any special occasion.

ALCOHOL: 11.0 %

TOTAL ACIDITY: 6 g/L %

RESIDUAL SUGAR: 14 g/l



UPC# 0 89832 92199 8

12pk / 750ml

