



Trevisiol Prosecco Rosé Brut

(pro-SAY-koh roz-AY broot)

From Paolo Trevisiol, maker of our ever-popular Extra Dry Prosecco, we proudly present his breathtaking sparkling Rosé, a light, effervescent delight that dances on the tongue with fresh berries, lively acidity, and gentle bubbles. Trevisiol's trademark minerals shine through, making this wine serious while being delightful. A great value and the light cherry blossom pink color is gorgeous in the glass, it's a new seasonal staple brought to the U.S. in limited supply.



LOCATION

Veneto, Italia.
(Hills of Valdobbiadene)
16 hectares. 200-300 meters.



SOIL

Morenico.



ESTATE

Trevisiol.
(tray-veez-YOHL)



VINE

Sylvoz.
2,800-3,500 vines per hectare.
1 bottle per plant average yield.



WINEMAKER

Paolo Trevisiol.
(PAO-loh tray-veez-YOHL)



VINIFICATION

First fermentation in temperature controlled tanks. Second fermentation in temperature controlled tanks for the pressure to reach four atmospheres.



VARIETALS

50% Chardonnay,
35% Prosecco,
15% Pinot Noir.



BARREL

No barrel aging.



RESIDUAL SUGAR

10.0 grams per liter.



MATURATION

2 months in the bottle.



ACIDITY

6.5 grams per liter.



VINTAGE PRODUCTION

3,000 cases.



ALCOHOL

12.0% by volume.



FOOD PAIRING

Fresh oysters, Cobb salad,
and beer-battered halibut.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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