



# Introducing Prosecco Brut Rosé NV by Masottina



## New Product: Prosecco Brut Rosé, Masottina

Located on the most easterly slope of the Conegliano Valdobbiadene DOCG, the Dal Bianco family have been making wine since the end of the Second World War. The Piave glacier, its Lapisino arm and the morainic amphitheatre of the Vittorio Veneto - Ogliano region create a small but prestigious microclimate. These 60 hectares of vines are farmed with precision; they say it takes 900 man hours per hectare every year to manage the vineyards according to Masottina's precise standards.

The Prosecco Brut Rosé was created for the consumer who loves the Prosecco style and still rosé. Pinot Noir has always been an important variety to the Dal Bianco family and they have dedicated particular attention and resources in finding the best soil and exposure.

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**Price £8.25/75cl DPD**

Available now, contact your account manager to secure your order.

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“The elegance of the Pinot Noir is intertwined with the freshness of the Glera, creating a beautiful balance. An inviting bright pink colour.

The nose shows wild strawberries, raspberries, redcurrants and cherries. The profile features lively hints of peach and apricots, with a fine, floral touch. The palate is fragrant with a similar fruit profile and a persistent, lively perlage. A long and lingering finish, the Prosecco Brut Rosé pairs well to fish and shellfish.

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Variety: 90% Glera, 10% Pinot Noir

ABV: 11%

pH: 3.20

Total Acidity: 5.50 g/l

Sugar: 10.0 g/l

Pressure: 5.0

Terrain: At an elevation of 30-330, this is a hilly terrain with morainic, chalk soils.

Winemaking: Harvest takes place August/September, all fruit is hand selected. Primary fermentation takes place at controlled temperature on selected yeasts. A short maceration of 24-36 hours at 8-10°C. The prise de mousse takes place at low temperature in tanks. The wine is aged for approximately one month.