



Wine
Spectator
90 PTS
N.V.



TASTING NOTES

It has a light antique pink color, with color tones that fades to coral pink and an infinite amount of bubbles. Typical smells of Glera comes to the nose, and it has some small red berry fruit hints, almost like wild strawberry, pomegranate, gooseberry, and sage. These evolve to hints of comfit e rose petals. Everything is very elegant and delicate. To the mouth it's fresh and harmonic, with an optimal flavor. Faded feelings of astringency give a long persistency. It's complete, with a strong structure and fresh to the palate.

Le Colture Prosecco Rose

COUNTRY	ABV
Italy	11.5%
REGION	VARIETALS
Veneto	85% Glera 15% Pinot Nero
APPELLATION	
DOC Prosecco	

WINERY

Valdobbiadene is located right in the heart of the lively and lush green hills of Prosecco. Le Colture is a winery and a cellar that has been in the hands of the same family since 1500. Cesare and Renato Ruggeri are the current custodians of this extraordinary heritage of experience, large and small production secrets, a knowledge of the territory and its grapes, an inbred sensitivity for the health of the vines, and the humors in the cellar.

The bottles that leave this vineyard, year after year, are the result of the efforts of a well assorted and close-knit family clan. Each member of the family is directly involved in every production phase—running the management of the vines, selecting the grapes, the various stages of the wine-making, all through to marketing and sales.

CULTIVATION

Glera and Pinot Nero-based wines are assembled in 50 hl autoclave and undergo a second fermentation for about two months.

VINIFICATION

The two base wines get assembled in 50 hl autoclave for its second slow fermentation of about 2 months.