



TASTING NOTES

Classy rose petal color, fragrant floral aromas, adorned by intriguing fruity notes and by hints of red berries. Crispy and silky, a full taste perfectly harmonizing acidic and smooth components. An inviting flavor combining Prosecco's fresh style with Pinot Noir's richness.

Sun Goddess

Prosecco Rose

| | |
|-----------------------|----------------|
| COUNTRY | ABV |
| Italy | 11.5% |
| REGION | VARIETALS |
| Friuli Venezia Giulia | 90% Glera |
| | 10% Pinot Nero |
| APPELLATION | |
| DOC Prosecco Rose | |

WINERY

Sun Goddess is produced with love and passion from the sun-kissed vineyards owned by the Fantinel family. Mary J. Blige and Fantinel have partnered to create a stunning lineup of Sun Goddess Wines. This partnership combines beautiful wines from Friuli Venezia Giulia with the powerhouse MJB to bring an amazing brand to life. Mary J. has eight multi-platinum albums, nine Grammy Awards, two Academy Award nominations, and many more accolades. Her love of wine was brought to life when she met Marco Fantinel, and they worked closely together to create these exceptional wines from the Northeast of Italy.

CULTIVATION

The best grapes are picked from selected vineyards at the moment of perfect ripeness, normally at the beginning of September.

VINIFICATION

Each variety undergoes a separate fermentation, both on the skins. After the first fermentation, the blend is created and it is introduced in small "autoclave" stainless steel tanks for the sparkling process (Charmat Method).

AGING

Maturation on the yeasts lasts about 60 days.