

Della Vite Prosecco DOC Rose Millesimato 2024



Region

The Prosecco DOC covers the north-east of Italy and entire regions of Veneto and Friuli with warm and moderately continental climate. The grapes are mostly grown on the flat plain though the DOCG covers the hillier area allowing grapes to have a slower ripening period creating wines of higher acidity and more intense fruit. Glera is the Prosecco grape but the style can range from Brut Nature to Demi-Sec and Frizzante to Spumante.

Producer

Biasiotto is a family company that produces high quality still and sparkling wines. The family has over 60 acres of vineyards in Codroipo which yield Chardonnay, Pinot Grigio, Glera, Cabernet Franc, and Merlot grapes. Production occurs in the heart of Prosecco. Throughout the four generations of family winemaking tradition, quality still stands as the foremost principle.

Tasting Notes

Della Vite grapes are grown on the steep south facing slopes of Valdobbiadene, the famous superior DOCG region, and hand-picked so only the best grapes are used. The winery cultivates and uses their own yeast strains and produce the sparkling with Charmat/Tank Method for a fresh and fruity style with elegance and finesse. The wine is light coral pink in colour with an aromatic nose of freshly crushed wild berries and rhubarb. The palate has a soft, elegant bubble profile with a hint of creaminess and lovely delicate notes of red berry, rhubarb and pomegranate for a long smooth finish.

Food

Serve chilled as an aperitif or alongside a smoked salmon starter.

Technical Information

Country	Italy	Dry/Sweet Style	Off dry
Region	Italy - Prosecco	Alcohol Content	11.5%
Grape(s)	Glera (89%) Pinot Noir (11%)	Closure Style	Cork
Type	Sparkling	Organic/Biodynamic	No
Style	Fizz	Allergens	Milk: No Egg: No
Oaked Style	Unoaked	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Body Style	Medium bodied		
Sustainable	Yes-certified sustainable		



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