



# CA' DI PRATA PROSECCO DOC ROSÉ EXTRA DRY MILLESIMATO

**COUNTRY:** Italy  
**CLASSIFICATION:** Sparkling Wine  
**REGION:** Veneto  
**VARIETAL:** 87.5 % Glera + 12.5% Pinot Noir  
**ALC/VOL:** 11%

**APELLATION:** DOC  
**WINEMAKER:** Dott. Walter Zamburlini  
**BOTTLE SIZE:** 750 ml  
**PRODUCTION AREA:** Prata di Pordenone (PN)  
**SRP:** \$17.99

#### BRAND BACKGROUND:

Ca di Prata is born in the historic Village of Prata di Pordenone of Friuli-Venezia Giulia, the heart of the Prosecco Valdobbiadene DOCG. Wines of distinct quality are made by careful selections of Glera and other grapes, such as Pinot Bianco and Pinot Nero, blended and vinified using the traditional Martinotti method to make our unique styles of Prosecco.

#### WINE BACKGROUND/ STORY:

Since the middle of the thirteenth century the toponym 'Prosech' or 'Prosecum', but also the more modern 'Proseco' refers to a small town, bordering to the south-east with the bishopric of Trieste and to the north with the territory of Duino. Even today Prosecco is still a small town in the province of Trieste, in the far north-east of the Italian peninsula.

#### HARVEST:

The Glera grapes, harvested at the beginning of September, are cooled, crushed and immediately separated from the skins.

#### WINEMAKING / VINIFICATION:

Cleaning the must is fermented in stainless steel tanks at a controlled temperature of 14-16 C for about 10-12 days. After fermentation it is racked and stored in stainless steel tanks at a temperature of 10-12 C. At the time of sparkling wine making it is placed in stainless steel autoclave where it ferments at a temperature of 15-16 C for about 12 days.

#### AGING & BOTTLING:

At the end of fermentation, it is cooled to 0° C and left to rest for a month and finally filtered sterile and bottled.

#### SORTING OF GRAPES:

The bunches are selected at harvest time before pressing.

#### ELEVAGE:

After vinification, the base wine is stored in temperature-controlled stainless steel tanks.

#### CLIMATE:

The area is affected by a mild climate with sunny springs and mildly rainy and averagely hot summers and not excessively harsh winters.

#### SOIL:

Soils suitable for the cultivation of vineyards are those that are well exposed and drained, therefore high water or peaty soils are not allowed.

**ACIDITY:** 6 gr    **PH:** 3.2 - 3.5    **RESIDUAL SUGAR:** EXTRA DRY    **COLOR:** Pink

#### NUTRITION:

Non GMO

#### PALATE/TASTING NOTES:

It has a bright medium-pink color with a fine mousse that releases floral aromas of cherry blossom and strawberry followed by a rich mouthfeel and a long, ripe berry finish.

#### PAIRINGS:

It is rather delicious on its own (and quite dangerous!). However, our Prosecco Rose' DOC is an excellent pair for Foie Gras, smoked salmon and shrimp as well.

**BOTTLE DIMENSIONS (HEIGHT/ DIAMETER IN):**  
305 x 86,1 cm

**BOTTLE WEIGHT LBS:**  
725 gr

**UPC:**  
810057640025

