Casa Coller Prosecco Rosé Spumante Brut Millesimato



Presents itself elegant and fresh with a fine, lasting perlage. On the nose, fruity aromas of strawberries, raspberries and delicate floral notes unfold. On the palate it is balanced, lively and pleasantly dry with a refreshing acidity. Ideal as an aperitif or with light dishes. It is produced using the Charmat method. The wine is vinified from Glera and Pinot Noir grapes, with the Pinot Noir giving the rosé its delicate colour. The second fermentation takes place in a pressure tank and lasts several weeks, which creates the fine perlage. The prosecco is then gently filtered and bottled to preserve freshness and aroma.

Artikelnummer	51412
Artikelname	Casa Coller Prosecco Rosé Spumante Brut Millesimato
MwSt.%	8.1
Basiseinheit	Casa Coller
EAN-Code	
Smallest sales unit	Bottle
Alcohol content	11%
Content	0.75 L
Country of origin	Italy
Region	Veneto
Type	Prosecco
Grape varieties	Glera, Pinot Nero

Monafaro GmbH | Lohwisstrasse 38 | 8123 Maur | +41 44 980 81 08 | bestellung@monafaro.ch