

DE BORTOLI King Valley Prosecco Rose NV Piccolo NV

Category: WINE

Style: SPARKLING METHODE

Variety: PROSECCO

Region: VICTORIA

Vintage: NV

Volume: 200ml

Vineyard: Fruit is harvested in the cool of the night to achieve a

balance of freshness and acidity. The wine is pressed and racked to stainless steel vats for fermentation. The wine is blended and the all important secondary fermentation begins that gives the final bubbles. This second fermentation gives creaminess and texture to the blend, before it is transferred under pressure,

complete with bubbles, to bottle.

Appearance: Lovely pale Ros colour.

Bouquet: Light and fragrant with notes of brioche, wild

strawberry and pomegranate.

Palate: Gentle creamy flavours, fine bubbles, fresh as a daisy

and very drinkable.

Technical Analysis:

Alcohol: 11.50% pH: 3.10

Residual Sugar: 15g Packaging: 24 x 200ml Titratable Acidity: 6.1g/l Hancocks Product: **29708**

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