

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
Titrateable Acidity:	6.1g/l	Hancocks Product:	29708