



Champagnes & Châteaux

QUALITY SINCE 1989

PROSECCO DOC ROSÉ BRUT MILLESIMATO AZIENDA AGRICOLA CATULLIO

In the heart of Friuli, steeped in history as it is, Azienda Agricola Catullio grow their native grapes with passion and care. The vineyards are situated in the best countryside areas of Aquileia and Sdricca di Manzano, a village by the Natisone River.

Grape: 90% Glera 10% Pinot Nero

Vineyard & Vinification Note :

The vineyards cover several terroirs within the DOC Friuli Aquileia and DOC Friuli Colli Orientali areas. The DOC Friuli Aquileia territory is blessed by a unique and favourable microclimate due to its geographical position: the Julian Alps in the background protect the vines from the cold winds of the north, and the Adriatic sea in front of them considerably lowers the temperatures that reach below zero in some short periods of the year.

The area of the DOC Friuli Colli Orientali includes the range of hill in the Province of Udine, where there are particular pedoclimatic conditions. In these areas, the vines have adapted well, producing excellent quality results.

Winemaking: Soft crushing of the bunches must clarification by settling at low temperature and fermentation in stainless steel tanks at controlled temperatures. Suitable blending and formation of the cuvée used to produce Prosecco Rosé. Secondary fermentation in pressurised vat with selected yeasts at 16-17°C and holding in vat. Bottling and left to age in a conditioned warehouse.

Tasting Note: Bright, delicately pink colour, with fine and persistent bubbles. Fresh, fruity with notes of small red fruits, floral with notes of violet and wild rose, slightly toasted notes. Great length!

Food Pairing: Ideal as an aperitif but also delicious with finger foods or savoury snacks, seafood or white meat dishes. Delicious with red fruit desserts or simply strawberries.



Champagnes and Châteaux, 11 Calico House, Plantation Wharf, London SW11 3TN

t 020 7326 9655 e info@champagnesandchateaux.co.uk

champagnesandchateaux.co.uk

