



WINE SYSTEM  
TRUST YOUR SENSES

## PASAPORTE DEL VINO

### Castelmare Prosecco Rosé Extra Dry Bodega: Mare Magnum Srl



#### DETAILS

|                               |  |
|-------------------------------|--|
| Tipo de producto:             | <b>Prosecco</b>                                      |
| Añada:                        | <b>2020</b>  |
| País de origen - Región:      | <b>Italien - Venetien</b>                            |
| Varietades:                   | <b>Glera / Pinot Noir</b>                            |
| Sabor orientativo:            | <b>extra seco</b>                                    |
| Contenido de la botella:      | <b>0.75 l</b>  |
| Calidad:                      | <b>DOC Veneto</b>                                    |
| Calidad (EU):                 | <b>Denominazione di Origine Protetta (DOC, DOCG)</b> |
| Grado alcohólico (% vol.):    | <b>11,50 vol.%</b>                                   |
| Azúcar residual en g/l:       | <b>13,00 g/l</b>                                     |
| Acidez:                       | <b>3,50 g/l</b>                                      |
| Elaboración:                  | <b>Acero inoxidable</b>                              |
| Alérgenos:                    | <b>contiene sulfitos</b>                             |
| Temperatura ideal de consumo: | <b>10-12 C</b>                                       |

#### Premios obtenidos

**Gold ORGANIC WINE AWARD INTERNATIONAL 2022 - spring**

#### Weinbeschreibung

Castelmare Prosecco Rosé is made from organic grapes. The shimmering light pink wine has extra fine bubbles thanks to the fact that it ferments twice as long as regular Prosecco, sixty days instead of thirty. The bottle is reminiscent of an old-fashioned crystal champagne glass. Produced according to the Charmat method, which allows the wine to develop bubbles through fermentation in temperature controlled stainless steel tanks.

#### Recomendado con el siguiente plato...

Perfect as an aperitif or accompanied by seafood, salads or chicken dishes.