



MONTINORE ESTATE



PRODUCTION AREA
VENETO, ITALY

GRAPE VARIETY
85% GLERA
15% PINOT NERO

APPELLATION
SPUMANTE EXTRA DRY

ALCOHOL
11.0%

TA
5.8 mg/L

pH
3.25

RS
14 g/L

Vivacé

PROSECCO ROSÉ

Extra Dry

BACKGROUND

Vivacé (vê-vä-chê): Italian for “in a brisk and spirited manner”, aptly describes this crisp, aromatic sparkling wine produced from organically-grown vineyards within the Prosecco D.O.C.. Refreshing and lively, each sip will put a little extra vivacé in your step!

WINEMAKING

The soft pressed juice undergoes initial fermentation at a constant temperature for 8/10 days. After a storage period, the winemaker blends the Prosecco Spumante base cuvée. Subsequently the base wine is filtered and combined with saccharose and selected yeasts to undergo second fermentation in the Martinotti-Charmat method.

TASTING NOTE

An intense bouquet of strawberry and peach on the nose introduces flavors of fresh raspberry and white flowers. The palate is dry and well-balanced by the rich, full-bodied structure.

92 & BEST
PROSECCO
ROSE

VINEPAIR



Certified Organic by Valoritalia S. R. L.

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