



Terriero Prosecco Rose

Treviso, Veneto, Italy

Azienda Agricola Salamon Francesco was established in 1968, and at that time, the primary crops they grew were corn, wheat, soy, and a local grape variety called Raboso. However, with time, both the Veneto region and Salamon Francesco shifted their focus toward viticulture and started cultivating popular grape varieties like Glera and Pinot Grigio. They practice conventional farming methods with an awareness of sustainability.

Tasting

Notes

Delicate pink color. Light body with gentle and persistent bubbles. Fresh fruit flavors of ripe red raspberries and strawberries.

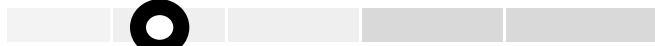
Body



Aroma



Acidity



Sweetness



Food Pairing & Enjoyment

Serve between 40-50 °F in a flute glass. It can be enjoyed alone but it is also versatile for food pairing. Try it with anything from spicy Asian noodles to cheesecake.

Technical Data

Production area:	Santa Lucia di Piave
Appellation:	DOC Prosecco Treviso
Varietals:	85% Glera, 15% Pinot Noir
Vinification:	Charmat method in pressurized tanks for at least 60 days
Soil	Rocky soil
Harvest:	In September
Alcohol:	11.5%
Residual sugar:	9g/l
Cellaring capacity:	Drink young