



FAMIGLIA
BORON

Azienda Agricola F.lli Boron s.s. Società Agricola
Viale Vittoria, 6 30020 Loncon di Annone Veneto (VE) – I
tel - fax +39 0422 864020
www.boronvini.com – info@boronvini.com



Prosecco Rosè Spumante

Brut Millesimato

GRAPES:	90% Glera 10% Pinot Nero
APPELLATION:	DOC Prosecco
VINEYARD	Annone Veneto
LOCATION:	
GROWING	
METHOD:	Double sylvoz overturned.
VINE DENSITY:	3000 plants per hectare.
AVERAGE YIELD:	120 Q.li grapes/Ha.
HARVEST TIME:	End of August.
VINIFICATION:	The fermentation in stainless steel vats, with selected yeasts at a controlled temperature, was followed by the sparkling process in autoclave using the "Charmat method"
ALCOHOL CONTENT:	11.00 % vol.
SERVING	
TEMPERATURE:	6 – 8°C
RESIDUAL SUGAR:	14.00 g/l
TOTAL ACIDITY:	6.20 g/l
SPARKLING IN	
AUTOCLAVE:	60 days

ORGANOLEPTIC CHARACTERISTICS

COLOUR: Pale pink.

SCENT: Fruity and floral aromas.

FLAVOUR: Well balanced, creamy, aromatic

FOOD PAIRING: Perfect as an aperitif, or paired with white meats, delicate risottos and shellfish.