

FRANCO AMOROSO

Prosecco *Rose* DOC

90% Glera
10% Pinot Noir

Charmat method. Soft pressing and fermentation at controlled temperature in stainless steel tanks. Second fermentation for minimum 60 days.



Pale pink color with persistent perlage. Delicate nose of red fruit, hints of rose petal and biscuit notes. Palate is dry and fresh with light tart and white cherry flavors. Elegant and balanced palate with lively acidity and creamy mousse. Long dry finish.

MICHELANGELO SELECTIONS