



**PROSECCO ROSÉ DOC
EXTRA DRY MILLESIMATO 2020**

Region: Veneto and Friuli-Venezia Giulia (northeastern Italy).

Appellation: Prosecco Rosé DOC Extra Dry Millesimato 2020.

Grapes: Glera and Pinot Noir.

Vineyard: The vineyards where the grapes are grown are known for their rocky clay and limestone soils, ideal for the production of wines with freshness and rich fruit flavors.

Harvest Period: Late August for the Pinot Noir, middle September for the Glera.

Vinification: Kirkland Signature Prosecco Rosé DOC is made by fermenting the Glera and Pinot Noir together, a process that accentuates the fresh, tropical fruit flavors of the Glera (the primary grape used in Prosecco) and the red fruit and berry flavors of the Pinot Noir. Kirkland Signature Prosecco Rosé DOC fermentation is carried out in a pressurized tank, thus reducing the wine's contact with oxygen. As a result, wine's classic freshness and natural fruit flavors are preserved. And thanks to this unique process, minimal sulfites are needed at bottling.

Tasting Notes: Extremely fresh on the nose with notes of tropical fruit and white flowers. On the palate, this food-friendly wine delivers rich berry and red fruit flavors with gentle, lingering bubbles. A clean finish is marked by an aftertaste of wild berries.

Food pairing: An ideal finger-food wine, Kirkland Prosecco Rosé DOC can be paired with a wide range of dishes, including fresh seafood, light vegetable-based pastas and risottos, and white meats.

Serving Temperature: 46°-50° F.

Average Data: Alcohol Content 11%;
Sugar Content 17 g/l; Acidity 5.7 g/l.

