BORGA SINCE 1940

the wheel in motion vivid lent PROSECCO DOC ROSÉ BORGA



SINCE 1940

PROSECCO ROSÉ BRUT MILLESIMATO

DOC Treviso



DESCRIPTION FROM LABEL

The wheel in motion. Succulent, vivid and floral. Let your heart beat fast on the path less travelled.



GRAPE VARIETY

85% Glera - 15% Pinot Noir



ALCHOHOL

11,5%



CHARACTERISTICS

It appears a delicate, pale pink, with a leisurely bead of pin-point bubbles. The bouquet boasts a fragrant medley of white peach, wild strawberry, and Pink Lady apple, backgrounded by seductive hints of sweetbriar. It is dry, clean-edged, and straightforward on the palate, with a finely-balanced progression and lovely, fruit-infused finish.



FOOD PAIRING

Smoked trout on rye bread bruschetta, sour cream and chives. / Sweet raw vegetable pinzimonio with salt and pepper.



SERVING TEMPERATURE

Serve at 6 - 8 °C



Production area Marca Trevigiana



Soil type Clay



Vine training Sylvoz



Format 750 ml



Secondary fermentation method Martinotti Method (Charmat)



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BORGA

Secondary fermentation 60 days



Residual sugar 8 g/l



The clusters are brought to the cellar immediately after harvesting and de-stemmed. The Pinot Noir grapes are gently pressed, and the must macerates on the skins long enough to give the wine its classic pink hue. It is then fermented at 16-18°C. The cuvée of 85% Glera and 15% Pinot Noir is assembled, and undergoes another fermentation to gain effervescence, utilising the Martinotti Method.







