

BANDINI PROSECCO



Bandini Prosecco Rosé Brut DOC

Bandini is a specialist Prosecco producer based in Valdobbiadene. Made in a brut style this Prosecco Rosé has the classic freshness and vibrancy one expects of wines from quality vineyards in the hills in the Province of Treviso.

VINTAGE

2020

VARIETY

Glera (85%) + Pinot Nero (15%)

REGION

Prosecco DOC

R.S

Brut

TASTING NOTE

A well structured millesimato Prosecco Rosé with striking acidity, white peach and delicate red berry fruit. Lifted pear and lively citrus perfectly balances the blend. A dry gently saline finish of solid length follows.

WINEMAKING

Fruit is harvested earlier in the season to preserve the high natural acidity resultant from this DOC. Both the Glera and Pinot Nero are crushed separately, with the musts placed in stainless steel tanks to settle before the wine is racked. The fermentation, with selected yeasts, is completed within 8-10 days at 18°C, then filtered. Blending then occurs between the Glera and Pinot Nero to produce a pale pink base wine, offering fruit and structure. The wine is then placed in closed steel tanks for the secondary fermentation (Charmat Method) at a controlled temperature of 14-15 °C. Once the wine has achieved the required pressure, the wine spends a short time on lees to create texture prior to bottling. A spumante style results. The final alcohol is 11.5%.

PAIRING

Serve at 8-10 °C. Ideal as an aperitif, this Prosecco Rosé is a natural partner for seafood and offers a textural contrast with creamy risotto and spicy Asian food. Drink now.