

# Fratelli Cosmo

## Prosecco DOC Rosé Extra Dry



This fragrant, delicate **Prosecco Rosé** is a quality selection of the finest Glera and Pinot Noir grapes grown in individual vineyard parcels in the province of Treviso, where limestone-rich soils ensure a firm structure to the wines here.

It appears a lovely, shimmering pale pink, with dense, silky mousse, testifying to the meticulous care lavished on quality selection of the fruit at harvest.

The bouquet is generous and fruit-rich, redolent of cherry, raspberry, and wild strawberry. That fruit continues onto a stylish palate, whose crisp acidity gives admirable support to the wine's harmonious, elegant structure.

**VINEYARDS:** The vineyards, all within the Prosecco DOC zone, face south-southeast at elevations of 70-250 metres. The climate is temperate, with cold winters, warm summers, and consistent ventilation, while the day-night temperature differentials are moderate. The vines, dense-planted at an average of 4,000 per hectare, are trained to a mixture of spurred cordon and Sylvoz. The grapes are picked exclusively by hand, around mid-September; yields in must average 90 hl/ha.

**VINIFICATION:** After the clusters are destemmed and the grapes pressed, the must spends a brief period on the skins and then is gently pressed off with a bladder press. The must is then gravity-settled and fermented at 18-20°C. Effervescence is achieved via the Italian Method in 30hl steel pressure fermenters over a period of minimum two months.

**GLASS AND SERVICE:** Serve at 6-8°C in large stemware, so the wine can release its varietal characteristics.

**SERVING SUGGESTION AND PERIOD OF ENJOYMENT:** Prosecco Rosé Extra Dry is an outstanding sipping wine, but its full body and firm structure makes it a beautiful partner to first courses of fish and vegetables, as well as to traditional Italian tomato-based preparations. The adventuresome should try it with young goat and ewes-milk cheese.

It will be at its best over the two years following the harvest, and if stored away from light and heat, its bouquet and palate will achieve impressive maturity.

### Packing:

Net.Cont.	Box
750 ml	12

Alcohol	Res. Sugar	Total Acidity	pH	Pressure	Net Extract
11,5% vol.	12,8 g/L	6,10 g/L	3,01	5,5 bar	19,1 g/L

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