



AZIENDA AGRICOLA CA'VITTORIA

Prosecco Rosé

No Italian celebration is complete without a glass of Prosecco. Yet there is a huge difference—in aroma and flavor—between mass-produced bubbly and artisanal Prosecco made in the heart of Conegliano Valdobbiadene, Italy's top region for Prosecco. Ca'Vittoria is a small, family-run estate that grows its own grapes and makes its own wine—like with the finest grower Champagne estates, you can taste the difference in the glass.

WINERY: Azienda Agricola Ca'Vittoria

WINEMAKER: Francesco Carpenè

ESTABLISHED: 1980s

REGION: ITALIA • Veneto • Conegliano

APPELLATION: Conegliano Valdobbiadene DOC

BLEND: 95% Glera, 5% Raboso

VINEYARDS: Estate grown and bottled in Conegliano, the top terroir for Prosecco. Grapes are grown in south-facing, hillside vineyards; soils are mostly decomposed granite.

AGE OF VINES: 20 years

WINEMAKING: Hand-harvested. Briefly macerated to achieve desired color, then gently pressed and fermented on selected yeasts in temperature-controlled, stainless steel tanks. Secondary fermentation in tank (Charmat method); aged in tank for three months. Residual sugar 12 grams/L.

TASTING IMPRESSIONS: Aromas of small red berries, pink peppercorns. Flavors of wild strawberries and blood orange; citrus-inspired finish.

PAIRING SUGGESTIONS: Fresh fruit; panna cotta; Italian salumi



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