

GRAN PASSIONE



PROSECCO DOC ROSE'

"Gran Passione" wines express the dedication to work that honors the traditions of the land; something to be passionate about.

INSPIRATION

How it all began: the love of the land and of wine!



CONSUMER SEGMENT

Classic-enthusiasts, hedonists who know how to carve out time in a fast-paced society and devote it to whatever makes them happy.



BRAND

Passion (in Greek πάσχω and in ancient Latin (Christian theology) pati: "to suffer") is a powerful feeling, an irresistible desire for someone or something. Passion can range from interest or admiration for an idea, proposal or cause; the enthusiastic enjoyment of an interest or activity; a strong attraction, excitement or emotion towards a person.



DESIGN

A classic and sophisticated design that enhances the brand and the type of wine.



WINE STYLE

Intriguing wine on the palate, dry and soft, with a pleasantly long finish.



VENETO REGION

Temperate, mitigated by the sea, the chain of the Alps protects the region from the northern winds. Winters are cold and humid; summers are hot and muggy with medium temperature variations.



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Glera, Pinot nero



Clay



Veneto



8/10 °C



11% vol
750 ml

VINIFICATION:

The team of oenologists select the best wines obtained to continue the sparkling winemaking process.

Afterwards the wine is filtered in steel tanks with the addition of must and selected yeasts for the second fermentation (Martinotti - Charmat method) at a controlled temperature of 14/15 °C. Once the wine has reached the required pressure levels, alcohol and sugar content, it is refrigerated, cold stabilized (-2/-3°C), filtered and controlled before bottling.



Fine bright perlage, light rosé colour



Delicate and complex bouquet with fruity notes that remind of peach, green apple and lemon. Floral notes of acacia and rose



Fresh and light on the palate, with balanced acidity and body; Round and full bodied structure



Enjoy rosé bubbles as an aperitif but excellent with fish soups, grilled fish and courses based on mushrooms