

M M M M...



ENJOY.

PREMIUM ITALIAN WINE WITHOUT PRETENSION



Prosecco Rosé DOC

Extra Dry Millesimato
Silver - Global Sparkling Masters

At Mmmm...Enjoy., we celebrate the wonderful marriage of the Glera & Pinot Noir grapes in this fruit forward, yet dry wine with soft, persistent bubbles. When you're looking for an exceptionally versatile wine that can be brought to a lively party or a premier dinner party with wine connoisseurs, our Prosecco Rosé has your back.



Nose/Flavor: refined & elegant, with notes of rose intertwined with pomegranate & pink grapefruit, backed with a touch of minerality

Sensation: petite, refined bubbles that softly dissipate

Food Pairings: wonderful for celebrations, as an aperitif, with salmon tartar, shrimp appetizers, vegetable couscous & delicate desserts

Varietal: 90% Glera, 10% Pinot Noir
Alcohol: 11.5% **Sugar:** 1.2 grams of Sugar per 4.5 oz glass (9 g/L)

Fermentation Method: Charmat
soft pressing, static decantation, fermentation in stainless; 2nd fermentation in autoclave with selected Indigenous Yeasts at controlled temperatures for 75 days



Chicago Women Owned



1.2 grams of Sugar per 4.5 oz glass



Strict Selection Process



No Unnatural Additives



Vegan Friendly



Gluten Free



Made in Italy

Prosecco Rosé Additional Info:



Prosecco Rosé Storage:

Store in a cool, dry place & refrigerate for a few hours before opening. Once opened, enjoy up to a few days later with proper refrigerated storage with a high-quality prosecco wine stopper clamp

Why Charmat?

Contrary to what you may have heard, Prosecco and Prosecco Rosé undergo 2nd fermentation in large steel tanks rather than in the bottle, not simply because the process is less expensive. It results in a tastier, more fruit-forward and well-balanced wine! Unlike Chardonnay or Pinot Noir (most common varietals used to make Champagne), the Glera grape is delicate. In order to maintain the fresh, fruit-forward characteristics everyone loves so much about Prosecco, conducting the 2nd fermentation in large steel tanks versus in the bottle ensures the juice has less contact with the yeasts. You know how many Champagnes have a bready taste? In Classic Prosecco, we try to avoid this, as it can be too harsh for the Glera grape.

That said, since Prosecco Rosé has the addition of specific red grapes (ours is 10% Pinot Noir), it can undergo a bit longer contact with the yeasts (see below).

Why 75 Days?

Once again, when comparing Prosecco to Champagne, in order to maintain the fresh fruit characteristic, long fermentation is generally avoided. While the Prosecco Rosé DOC requires a minimum of 60 days fermentation, we opt for a minimum of 75 days, to create greater complexity and more refined bubbles. Additionally, the longer fermentation allows the CO₂ to more tightly bind with the juice, resulting in a softer dissipation of bubbles both in your mouth and stomach. For this reason, many people who don't traditionally like sparkling wines tend to gravitate towards this. That said, it is a delicate process. Our producer must monitor the juice throughout fermentation to ensure that our wine maintains enough fresh fruit flavor while gaining complexity.

How does it get its rose color?

To create Prosecco Rosé, we first create still Glera and Pinot Noir. We then blend them prior to the 2nd fermentation. The addition of Pinot Noir not only contributes to Prosecco Rosé's distinct color, but also imparts red fruit notes in the wine.

What are Indigenous or Native Yeasts?

Indigenous yeasts are those found naturally in the area. Through research, our producer was able to identify the native yeasts of the area and uses those yeasts in the fermentation process. That said, the wine is not "natural" (in which wild yeasts are free to ferment the juice). Instead, it is still completed in a controlled environment to result in the clean, fresh final result.