



Salamon Francesco

Terriero Prosecco Rosé NV

Terriero Prosecco Rosé by Francesco Salamon offers a delicate and elegant interpretation of Prosecco Rosé. It reveals aromas of wild strawberry, cherry, and floral nuances. On the palate, it is fresh and balanced, with a fine perlage and a pleasant, lingering finish.

Flavor profile

Delicate pink color. Light body with gentle and persistent bubbles. Fresh fruit flavors of ripe red raspberries and strawberries.

Food pairing

It can be enjoyed alone but it is also versatile for food pairing. Try it with anything from spicy Asian noodles to cheesecake. Serve between 40-50°F in a flute glass.

Tasting notes

This is one of very few Italian Proseccos on the US market that keeps the authentic Veneto flavors and stays true to its roots. Soft blush in color, with gentle and persistent bubbles. Light body, fruity aromas with notes of strawberry and raspberry. Persistent minerality, dry, crisp and refreshing.

Winemaking

Fermentation in stainless steel tanks

Appellation

DOC

Region

Veneto

Country

Italy

Wine type

Rosè

Blend

Glera 85%, Pinot Noir 15%

Vintage

NV

Alcohol %

11.5

Bottle size (ml)

750

Soil

Rocky soil

Harvest

In September