



## MASOTTINA PROSECCO ROSÉ BRUT

Fine persistent perlage. Bright pink color. Fragrant notes of wild strawberries, raspberries, red currants and cherries; the aroma profile also features lively hints of white pulp peaches and apricots with a floral touch end. Fragrant, fresh with fruity notes still predominant. Long and lingering finish. Elegant and delicate, but at the same time vivacious and fresh. It is the right combination of the organoleptic characteristics of the Pinot Noir and Glera used.











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