

# SACCHETTO PROSECCO DOC MILLESIMATO ROSÉ BRUT

## 2022

**Country**  
Italy

**Region**  
Veneto

**Varietal**  
88% Glera  
12% Pinot Nero

**Winemaker**  
Paolo Sacchetto

**Alcohol Content**  
11.5%

**Total Sulfur**  
No data

**Residual Sugar**  
9-11 g/l

**Acidity**  
5.6-5.8 g/l



### HISTORY

Established in the 1920s, the Sabato family settled in the heart of the Valdobbiadene and has focused on Prosecco and its different terroir expressions. Today, third generation Paolo Sacchetto is at the helm of the wine making.

The vineyard management philosophy is high touch, low intervention. Certified organic (EU standards), farming practices are maintained at a high level only intervening when absolutely necessary. The vines are left to thrive on their own and are kept with a cover crop to preserve moisture and are dry-farmed.

### VINIFICATION and MATURATION

Hand-harvested at night to preserve freshness. Primary fermentation in flex tank (varietals are separate), 14-18 months in stainless steel where secondary fermentation occurs (co-fermented). Bottled, cork and cage enclosure. (Charmat Method).



### VINEYARD

Sourced from two vineyards sites; the Glera is planted to marine sandstone and marl and the Pinot Nero to limestone, clay and marl. In 2020, the consortium expanded the category of Prosecco to include rose to be officially recognized under the Denominazione di Origine Controllata (DOC).



### TASTING NOTES

Intense aroma with floral notes of pink and violet combined with the fruity hints typical of wild strawberries. Fresh and vibrant with a medium-sized pearl. Consistent mousse, persistent acidity on the finish.



### FOOD PAIRING

Apertif, bagels and lox, crab cakes, pavlova with strawberries.