

## **Domus Picta PROSECCO EXTRA DRY ROSÉ** D.O.C. Treviso

Domus-Picta may be a child of today, but its roots go way back to 1848, when Nonno Oni Spagnol discovered his passion for wine, love for Prosecco and the joy of vine growing, a passion handed-down to successive generations. They are located in the province of Treviso's hilly belt, 50 km from Venice, between the towns of Conegliano and Valdobbiadene at an equal distance from both the Dolomites and the Adriatic Sea, a perfect combination that has a positive influence on the climate.



**COUNTRY** Italy

**VARIETAL** Glera Pinot Noir

**SOIL TYPE** Marine sandstone, clay

**VINEYARD** Dolomites mountains, Adriatic Sea South exposition Planting density 3,300

HARVEST Manual harvest & sorted

## VINIFICATION

60 days aging Steel tanks Minimum sulfites added 15 g/l residual sugar

## TASTING NOTES

Aromatic wine with notes of cranberry, raspberry, and citrus. Lightly bubbly with fresh strawberry, blood orange and hints of minerals and herbaceous on the finish.

> Moments Unearthed parkerwolfwine.com