Wijnfiche

Salatin Rosé - Brut | Prosecco Rosé DOC Italy (PROSECCO) — 2025

Domain

Salatin

A stone dated 1528 testifies the in loco presence of the Salatin family. The winemaking business was started in 1947 by brothers Cav. Antonio and Ercole, in the places also loved by the Doges of the Republic of Venice. Driven by a passion for vine-growing, their sons and grandchildren now run the winery that stretches over 75 hectares, most of which are planted with vines in the Prosecco hills, a Unesco World Heritage Site, and the Grave del Friuli and Doc Venezia areas. Thanks to its ability to combine the values of ancient tradition with modern technology, the winery is deservedly part of this heritage. The fusion of experience and efficiency in an ideal microclimate leads to the production of wines that express all the typical qualities of the vines in this area.

Vinification

The grapes are gently pressed, after which alcoholic fermentation takes place using selected yeasts. The rosé Prosecco consists of 85 to 90% white wine made from the Glera grape and 10 to 15% red wine from Pinot Noir. The blend then undergoes a second fermentation using the Charmat method in a tank, lasting 70 days at a low, controlled temperature. The residual sugar is 7 to 8 g/L.

Taste

This Prosecco has a pale pink colour. The bouquet is soft, pleasant and enticingly fruity, with typical aromas of white flowers, pear and apple, beautifully complemented by notes of raspberry and red berries. The palate is subtle and refined, offering pleasant acidity and a well-balanced structure.

Food pairing

Sorbet from raspberries | Olives | Light meal | Melon with Parmaham | Aperitif

General information

Type: Sparkling wine
Grape varieties: Glera (88%), Pinot Noir (12%)
Viticulture: Traditional
Storage (years): + 1-2
Serving temperature: 6-8 °C
Taste profile: Light fresh dry

