## Cantina Trevigiana - Prosecco DOC Rosé Brut Millesimato

SAQ Code: 15454371 Format: 750 ml

89 points "(...) Fresh and refined bubbles, led by a vibrant nose of red berries – fresh raspberry, wild strawberry, and a tangy hint of redcurrant – with a palate perfectly balanced between roundness and liveliness. (...)" (Vintage 2023) — Alain Lebel, Magazine Bacchus, March 2025

"An elegant and refreshing rosé Prosecco with fine bubbles and enticing notes of strawberry, raspberry, and citrus — a delightful surprise at a great price, perfect for apéritifs or seafood."

Reference: <u>Club des Dégustateurs de grands vins, review by</u> Yves Mailloux, July 16, 2025.

"A rosé Prosecco with intense aromas of cherry, strawberry, and raspberry — perfect for brunch or as an apéritif, with a slightly bitter finish that balances its sweetness."

Reference: Mention by author and columnist Ronald Georges, April 16, 2025.

"A golden aperitif: this rosé Prosecco beautifully combines the freshness of Glera with the crunchy red fruit notes of Pinot Noir, a hint of blonde honey, and a lively, slightly bitter finish. A promising cuvée that could become the star of summer 2025!"

Reference: Fugues, review by Olivier De Maisonneuve, April 2, 2025.

"A vibrant, elegant vintage rosé Prosecco—perfect with smoked Gouda, as recommended by sommelier Jessica Harnois in her weekly wine pairing."

Reference: 98.5 FM – Le Québec maintenant, wine segment by Jessica Harnois, March 14, 2025.

## **DESCRIPTION**

This Prosecco Rosé Brut DOC is available at the SAQ.

Delicately pink coloured reminiscent of cherry blossoms, this dry sparkling rosé presents a distinctive and intensely pleasing aroma with an intriguing blend of fragrances featuring hints of fresh, fruity lychee and acacia flowers. Freshly acidic on the palate, it finishes on notes of white peach and wild rose. Excellent on its own as an aperitif, it pairs nicely with crustaceans and oysters, as well as refined, light dishes. Serving temperature: 6-8° C.

Country: Italy Color: Rosé

**Region:** Veneto and Friuli Venezia Giulia **Designation of origin:** Prosecco DOC Rosé

Regulated Designation: DOP/DOC Denominazione di orgine

controllata / protetta

Grape varietals: Glera (85%), Pinot Noir (15%)

Degree of alcohol: 11%

Sugar content: Brut: under 12 g/L



Serving Temperature: From 6°C to 8°C

Aging potential: Ready to drink

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