

Bottega prepares Prosecco Doc Rosé for Europe market



Il Vino dei Poeti Prosecco Doc Rosé will be available in Europe November 1

[Bottega SpA](#) will have the new Prosecco Doc Rosé, available on the European market in November.

The sparkling wine will be produced with a blend of 85 percent Glera and 15 percent Pinot Noir. The grapes will give the Prosecco a characteristic pink color and greater aromatic complexity.

The Rosé version, — which has been planned for some years now — represents an important novelty for the world of Prosecco Doc and sparkling wines. The technical committee of the Ministry of Agricultural, Food and Forestry Policies has formulated the proposal to modify the production discipline of the Prosecco Doc which provides for the introduction of the Rosé type. After the publication in the Italian Republic Official Gazette on mid-June, 30 days must elapse to file any objections, and another 15 days for the entry into force of the subsequent Ministerial Decree, which will formalize the change at national level.

Starting August 1, the cellars will then be able to start the sparkling process of Prosecco Doc, which requires a fermentation period of at least 60 days in an autoclave. Bottling and distribution on the Italian market are expected from October 1. For the European market, it will be necessary to wait until November 1, as the legislation will have to be implemented by the EU institutions with the

definitive publication in the European Union Official Journal.

The new product in the Bottega range has been called Il Vino dei Poeti Prosecco Doc Rosé bottled with a traditional flame-shaped label.

On the nose, the fruity hints of cherry and berries stand out, which accompany the delicate floral notes. On the palate it is fresh, lively and pleasantly dry with a good aftertaste. It is a whole meal wine that pairs well with appetizers, first courses and white meats. It is also recommended as an aperitif or as an ingredient for preparing cocktails.