



# PROS.IT

**ROSÈ BRUT SPARKLING WINE**  
EXTRA DRY

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Dall'augurio latino PROSIT,  
nasce il nostro spumante Extra Dry con Metodo Charmat  
da uve Nerello Mascalese e Petit Verdot.

Lo spumante dal colore Rosa chiaro caratterizzato da profumi di frutti di bosco e note di pera,  
colpisce per la sua freschezza e mineralità.

Dal verbo latino "prodesse" (giovare) con il significato di pulito, esatto, appunto che giovi e porti bene,  
il Pros.it accompagna non solo i brindisi ma è un compagno perfetto  
per antipasti, crostacei e secondi piatti di pesce



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## ROSÉ BRUT SPARKLING WINE EXTRA DRY

**Grape varieties:** Nerello mascalese

**Production area:** Etna, north contrada Pontale Palino

**Altitude:** 600/700 mt asl

**Soil:** volcanic, rich in potassium and iron

**Cultivation system:** spurred cordon

**Average age of vines:** 10 years

**Harvest:** August/September

**Vinification:** maceration on the skins for about 4 hours; soft pressing of the grapes, fermentation of the free-run juice with selected yeasts in stainless steel silos for about 10 days at temperatures of 20 °C. Second fermentation in autoclave (Charmat method) and aging minimum 6 months

**Aging:** in bottle for at least 30 days

**Sensory analysis:**

**Appearance:** cherry pink, clear, bright, fine-grained and persistent perlage

**Aroma:** vinous nose with hints of wild strawberries and rosehips

**Taste:** young, fresh, amiable with delicate effervescence and light, velvety tannins. Savory finish

**Alcohol content:** 12% vol.

**Residual sugar:** 12g/liter

**Serving temperature:** 8/10 °C

**Food pairings:** ideal as an aperitif and in combination with typical Sicilian short-to-medium seasoned meats and cheeses, we recommend light first courses, grilled meats, and all simple vegetable and meat-based specialties typical of the Mediterranean tradition.