



VERA

Organic and vegan

Prosecco DOC Rosé Brut Millesimato

Vera celebrates the authenticity and elegance of Veneto. Its name, which in dialect means “wedding ring,” evokes a symbol of unity and harmony.

Born from the balanced union of Glera and Pinot Noir, this Rosé Brut features fine and persistent bubbles, a soft pink color, and a delicate bouquet of red fruits and white flowers.

Certified



Corporation

Denomination: Prosecco DOC Rosé

Type: Spumante Brut Millesimato

Grapes: 85–90% Glera and 10–15% Pinot Noir

Area: Veneto



VINEYARD

Soil type: Alluvial origin

Vineyards age: 10 - 20 years

Training system: Sylvoz, double inverted

Harvest: Hand-picked



SERVICE

Serving temperature: 8 - 10 °C

Food Pairings: Perfect as an aperitivo, or paired with white meats, delicate risottos, and shellfish. Fresh and structured, it elegantly complements aperitivo, fish, white meats, and vegetarian dishes, making it a versatile companion for any occasion.

CERTIFICATIONS



VEGAN



CELLAR

Vinification: Glera vinified as white and Pinot Noir as red, blended to create a rosé sparkling wine. Secondary fermentation in autoclave for no less than 60 days.

Alcohol content: 11 % Alc./Vol.

Residual Sugars: 9 g/l



TASTING

Colour: Soft pink.

Olfaction: Fruity and floral notes.

Taste: Well-balanced, creamy, and harmonious.