



## OSTRO

# Prosecco Rosé Extra Brut

*The vines of Friuli are charmed. Cooling winds from the nearby Alps keep summer temperatures at bay; richly mineral soils are the legacy of ancient glaciers that carved each verdant valley and smoothed each rocky plain. Yet it is the playful Ostro, the south wind that travels from the Adriatic Sea with its fresh, sea-salty tang, that encourages the lively flavors and vibrant citrus tones of local grapes. We looked far and wide for a Prosecco that would impress, and found it here in its native land, Friuli. An exclusive selection to North Berkeley Imports, Ostro is refined, vinous sparkling wine to enjoy whenever the spirit moves you.*

**WINERY:** Cantina Ostro

**WINEMAKER:** Giovanni Ruzzene

**ESTABLISHED:** 2012

**REGION:** ITALY • Friuli • Prata di Pordenone

**APPELLATION:** Prosecco Rosé DOC

**BLEND:** 90% Glera and 10% Pinot Nero

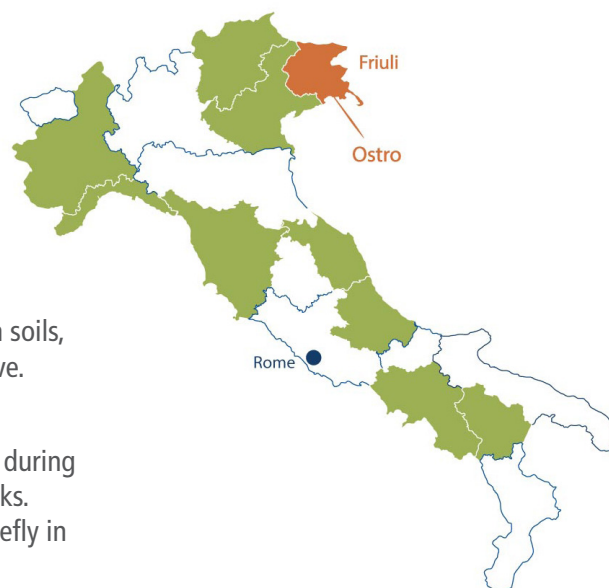
**VINEYARDS:** Estate vineyards are planted on clay- and limestone-rich soils, unique to the region, with topsoils of gravel, the classic terroir of Grave.

**AGE OF VINES:** 20 years, on average

**WINEMAKING:** Hand-harvested. Pressed full cluster (color extracted during pressing); fermented on selected yeasts in temperature-controlled tanks. Second fermentation in tank (Charmat method) on fine lees. Aged briefly in tank (three months) before bottling. Residual sugar 12 grams/L.

**TASTING IMPRESSIONS:** Fine bubbles. Pale rose in the glass. Aromas of raspberry, wild strawberry, red currants, rose petals. Fresh and thirst-quenching; light notes of brioche and pepper.

**PAIRING SUGGESTIONS:** As an aperitif; with spicy or salty foods; fresh cheese



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