

Prosecco DOC Rosé Extra Dry Cabert

TAN & NS

WINE IMPORTERS



Story of the wine:

Cabert, founded in 1960 in Friuli Venezia Giulia, has long balanced respect for tradition with a modern outlook on quality winemaking. Rooted in the unique terroirs of alluvial and gravel-rich soils, their wines express both purity and elegance. This Prosecco Rosé DOC is a vibrant expression of Friuli's sparkling wine expertise, blending the crisp freshness of Glera with the delicate fruit and structure of Pinot Noir. The Glera is carefully cold-macerated to capture aromatic finesse, while Pinot Noir undergoes a classic red vinification to bring depth and subtle red-fruit character. Following blending, the second fermentation in autoclave refines the mousse, with 60 days of bâtonnage adding roundness and balance. The result is a pale, luminous pink Prosecco with fine bubbles, gentle cherry and berry notes, and a fresh, harmonious palate. An elegant aperitif and a versatile partner at the table, this wine embodies Cabert's philosophy: wines of integrity, finesse, and international appeal.

Varietals:

Glera & Pinot Noir

Area:

Prosecco DOC

Vinification:

Pinot Noir vinified traditionally on skins for 10 days, followed by malolactic fermentation and ageing on lees. Glera cold-macerated for 16 hours before gentle pressing and cool fermentation. Blended base wines undergo secondary fermentation in autoclave, with 60 days refinement on lees and periodic bâtonnage for texture and finesse.

Descriptions for Wine List:

Pale pink with fine, persistent bubbles. Fresh aromas of cherry and small red fruits lead to a soft, balanced palate with lively acidity and a touch of sweetness. Elegant, fruity, and refreshing—perfect as an aperitif or paired with seafood, shellfish, and light Mediterranean dishes.