



BRILLA!



BRILLA! PROSECCO DOC ROSÉ – SPARKLING WINE

What joins people of any ages and preferences in the new millennium is the desire to have fun, to live, to run away ...and what better than a glittering, sparkling, shiny object can convey the idea of celebration?

INSPIRATION

#diamondsinside. Everyone has a diamond inside: discover it, make it known and share it with the world!



CONSUMER SEGMENT

Young people, millennials, party addicted.



BRAND

Brilla! is an ikon of Italian Dolce Vita. Each Prosecco bubble represents a unique moment that makes your life more precious. Every time you open a bottle of Brilla! the magic of Italy pops out.



DESIGN

Combination of the world of Prosecco with one of the greatest expressions of style and elegance: Jewels. Brilla! bottle is the result of a design project that goes beyond a simple bottle of Prosecco: we choose experimentation, creativity and unconventional forms. We have created a texture that is reminiscent of diamonds with a special emphasis on pear shaped diamonds, synonymous of purity and high-end jewelry. Once used to adorn the crowns worn by noblesse, today they are forged into a bottle of Prosecco. Brilla! A glittered label completes the effervescent sparkling packaging.



WINE STYLE

Exuberant, fresh, cheeky, pleasant and suitable for any occasion.



VENETO REGION

Temperate, mitigated by the sea, the chain of the Alps protects it from the northern winds. Winters are cold and wet, summers are hot and sultry with medium temperature excursions.





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PROSECCO DOC ROSÉ

SPARKLING WINE EXTRA DRY

#diamondsinside



Glera, Pinot Nero



Clayey, sandstone



Veneto



8/10 °C

VINIFICATION:

The blend of Glera and Pinot Noir (up to a max of 15%), skillfully vinified by our team of oenologists, creates the characteristic pink base for the future sparkling wine. The ensuing secondary fermentation in stainless steel tanks, using the Charmat method at a controlled temperature of 14-15°C and the prolonged storage on lees for a total period of about 60 days, create a young, lively sparkling wine with vivid flavors. Once the wine has reached the required pressure, alcohol and sugar levels, it is chilled and coldstabilized (-2/-3°C), filtered and checked before bottling.



11% vol
200 ml
750 ml



Fine bright perlage,
light rosé colour



Delicate and complex bouquet with fruity notes that remind of peach, green apple and lemon. Floral notes of acacia and rose



Fresh and light on the palate, with balanced acidity and body; Round and full bodied structure



Enjoy rosé bubbles as an aperitif but excellent with fish soups, grilled fish and courses based on mushrooms