

# DIVICI

## PROSECCO DOC ROSÉ– ORGANIC SPARKLING WINE EXTRA DRY

*A modern vine with an ancient history, bounded to the territory which plays a fundamental role in the definition of its identity: Italianness!*

### INSPIRATION

The historical witness of the vine date back to the Roman times when this wine was well known and appreciated, up to the point that one of its biggest fan was Mrs Livia Drusillia, wife of the Emperor Augustus.



### CONSUMER SEGMENT

Romantic people who look with nostalgia to the past, they are called: Baby Boomers and Generation X



### BRAND

The name DIVICI is made up of the characters of the Roman numerals, which confer greater importance to its classical harmony, its unique personality and its contemporary design, thought to be unforgettable.



### DESIGN

DIVICI: the choice of the bottle shape was meant to recall the history and specifically the ancient Roman columns, which served as supporting elements for the public buildings overlooking the main "Square" (the so called "Piazza"), hub of the social and cultural life of that time.



### WINE STYLE

Typical and elegant Refreshing and harmonious.



### 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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Glera, Pinot Nero



Clayey,  
sandstone



Veneto



8/10 °C



11% vol  
750 ml

### VINIFICATION:

The team of oenologists select the best wines obtained to continue the sparkling winemaking process.

Afterwards the wine is filtered in steel tanks with the addition of must and selected yeasts for the second fermentation (Martinotti - Charmat method) at a controlled temperature of 14/15 °C. Once the wine has reached the required pressure levels, alcohol and sugar content, it is refrigerated, cold stabilized (-2/-3°C), filtered and controlled before bottling.



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