



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



8/10 °C



Veneto



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.

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