

POGGIO COSTA

PROSECCO DOC ROSÉ

Poggio Costa "*the Hill by the Sea*" celebrates the tradition of Prosecco as it once was, yet tradition is meant to be broken, the region has emerged a new category of "Prosecco Rosé"

Poggio Costa Rosé offers a very pale appearance with pink grapefruit and salty minerality. Refreshing crisp white peach, and subtle wild berries and bright fresh raspberries contribute to vibrant red fruit complexity, alongside light pink floral hints of Pinot Nero perfectly union with Glera.

ALCOHOL

11%

GRAPES

Glera 90% and Pinot Nero 10%

AROMATICS

Refreshing crisp white peach, and subtle wild berries and bright fresh raspberries.

PALATE

Light pink floral notes of Pinot Nero creates a perfect union with Glera contributing to vibrant red fruit complexity.

FOOD & WINE PAIRING

Charcuterie boards of cured meat, grilled shrimp and veggies on a skewer, and an afternoon on the patio enjoying the sunset.

SUSTAINABLY CERTIFIED FARMING



SQNPI & VIVA CERTIFIED - Always clean, always fresh. A true commitment to sustainability and purity not only reflects our values but also enhances the quality & integrity of every bottle we produce.



POGGIO COSTA

SUSTAINABLY CERTIFIED FARMING

SQNPI Sistema di Qualità Nazionale di Produzione Integrata
"National Quality System of Integrated Production"



At Poggio Costa, our Prosecco is more than just sparkling wine—it's a reflection of our deep commitment to the land, farming responsibly, to directly impact all who enjoy it. We're proud to be sustainably certified, ensuring that every step of our winemaking process not only protects the environment but also upholds the exceptional quality you expect. In Italy, sustainability certified is far more than a buzzword; it's a way of life—rooted in respect for the earth and guided by purposeful care for generations to come.

WHAT IS CERTIFIED SUSTAINABLE FARMING?

ECO-FRIENDLY VINEYARDS

Natural soil enrichment with cover crops. (IPM) Integrated pest management, minimizes chemical use.

WATER CONSERVATION & ENERGY EFFICIENCY

Precision irrigation reduces water waste & reduce carbon footprint

SUPPORT FOR BIODIVERSITY

Using organic treatments and natural alternatives, our vineyards are a haven for bees, birds, and beneficial wildlife

ALWAYS CLEAN, ALWAYS FRESH

Poggio Costa is bottled fresh every month. As part of being Sustainably Certified, it must be bottled first in the morning with a sterile line, both these actions helps insure purity and freshness.

TRANSPARENCY

Certified by SQNPI (National Quality System for Integrated Production) aiming to minimize environmental impact and sustainable practices result in fresher, more vibrant wines while leaving a positive impact on the environment.



POGGIO COSTA

PROSECCO BRUT DOC ROSÉ

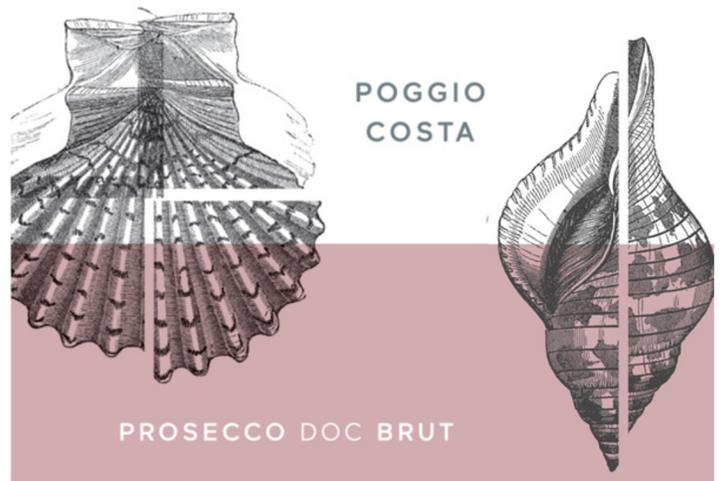
THE HILL BY THE SEA

Poggio Costa "**the Hill by the Sea**" celebrates the tradition of Prosecco as it once was. Poggio Costa strives to maintain this coastal tradition in its winemaking while embracing a modern style of high acidity and vibrant minerality. Small batch, dry, fresh crisp minerality with fresh raspberries, alongside light pink floral hints of Pinot Nero perfectly union with Glera.

Poggio Costa Prosecco Rosé DOC is intentionally light and elegant by using just 10% Pinot Nero—well below the 15% max allowed. Delicate blush hue, bright citrus, and wild raspberry notes. Our focus is on a Prosecco Rosé that's light, vibrant, and effortlessly fresh with a crisp, clean finish.

PROSECCO ROSÉ

Poggio Costa, celebrates the tradition of Prosecco as it once was, yet tradition is meant to be broken, as Italy has just introduced a new category: "Prosecco Rosé." This new varietal combines Glera with Pinot Nero, creating a beautiful light & dry effervescent sparkling rosé. Poggio Costa old-school style of Prosecco, perfectly suited for the modern world, blending heritage with a fresh, innovative spirit.



CERTIFIED SUSTAINABLY FARMED

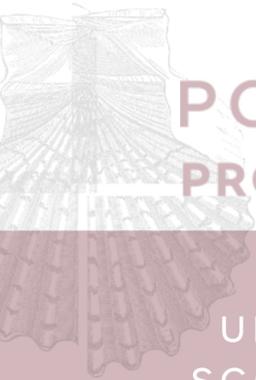
Our winery takes sustainability to the next level. SQNPI Certified, sustainable farming practices, developing eco-friendly fresh wines, responsible agronomic practices, using clean renewable energy, and improving water resources. Quality is evident when the welfare of farmers & the land takes precedence. This clear vision of direct impacts our winemaking style to produce clean, fresh, and dry wines.

MINERALITY WITH RASPBERRY & WHITE PEACH FLORAL NOTES

Poggio Costa Brut Rosé vibrant complexity of the blend of Pinot Nero and Glera offers bright, dry minerality alongside delicate floral notes of white peach and raspberry. Light pink hue with hints of pink grapefruit and salty minerality, delivering refreshing crispness and flavors of white peach, guava, and raspberries.

AVAILABLE IN BRUT & ROSÉ 750ML & 187ML SPLITS





POGGIO COSTA PROSECCO DOC ROSÉ

UPC 8000942012156
SCC 28008863068225
COLA 23116001000197



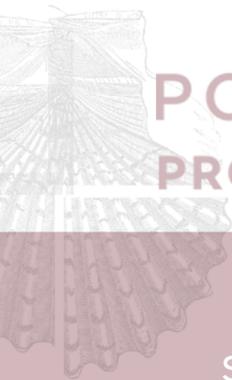
ROSÉ 2024
750 ML
BOTTLE
12/750ML

11% ABV

2024

CASE DIMENSIONS
10.5" X 13.5" X 13"H

BTL 12.5 IN HEIGHT
X 3.25 IN DEPTH



POGGIO COSTA PROSECCO DOC ROSÉ

UPC 8000942222425
SCC 18000942222422
COLA 23116001000197



ROSÉ 2024
187ML
SPLITS
24/187ML

11% ABV

2024

CASE DIMENSIONS
9" X 13" X 8.5"H

BTL 8 IN HEIGHT
X 2 IN DEPTH