



V23065075

Manzoni Moscato Rosé Spumante - cl 75

This sparkling rosé wine is the result of the valuable selection carried out at the beginning of the 20th century by professor Luigi Manzoni, principal of the Oenological School in Conegliano. Several hybridization tests led to the creation of several crossings, among which Incrocio Manzoni 13.0.25. This code refers to a specific system used by the professor in his registers. Incrocio Manzoni is a crossing between Raboso Piave and Muscat of Hamburg.



Production Area: Veneto, Italy

Vine: Manzoni Moscato

Plants per Hectare: 3000 - 3500

Training System: Sylvoz and spurred cordon

Harvest Period: Beginning of September

Yield per Hectare: 100-120 q/Ha

Characteristics:

Production Area

- > Grapes are grown on alluvial lands made of sand, gravel, clay and limestone. These draining soils also provide a source of nutrients and water to the vine.
- > The area is protected against cold winds and benefits from the proximity to the Adriatic Sea, forming ideal conditions for winegrowing.

Production Process

- > After the harvest, the bunches are gently pressed removing stems and the must is left in contact with the skins for 12-16 hours at 5 °C. Cold maceration allows for the extraction of:
 - > Color
 - > Primary aroma of the grapes, located in the inner part of the skin
 - > Mannoproteins and other polysaccharides.
 This procedure creates a pinkish must, richer in varietal aromas and more structured.
- > Thanks to the low temperature, the fermentation is stopped and less tannins and polyphenols are extracted, as they would lead to bitter and astringent features.
- > The must is then softly pressed to separate it from the skins.
- > Fermentation occurs with the addition of selected yeasts, in accordance to the Martinotti method, in cuve close at a controlled temperature of 14-15 °C.
- > The wine is then cold stabilized, filtered and bottled.
- > Manzoni Moscato Bottega, an expression of the uniqueness of its vine, represents the care and attention towards each production phase and fine packaging, which have always been the distinctive features of Bottega. The particular pink bottle is made with an exclusive process of metallization.





Organoleptic Characteristics:

Color and Appearance: Delicate rosé color with fine and persistent perlage.

Bouquet: Intense, delicate and refined, characterized by an aroma of roses and fruity notes of cherry, raspberry, ripe citrus fruits and final spicy notes of sage.

Taste: Sweet, elegant, harmonic, balanced, with a long aromatic persistence, but also fresh thanks to its acidity and tannins which balance the high sugar content.

Chemical Characteristics:

ABV: 7%

Sugar, g/l: 80

Total Acidity, g/l: 5,00-6,50

Serving Temperature: 5-6 °C

Serving Suggestions: Sweet wine, perfect for celebrations and special events. Ideal at the end of a meal, with biscuits, fine pastry, jam or custard tarts, fresh and dried fruit. It goes particularly well with all the main cakes of Italian and international cuisine.

Enjoy it within: 18 months.



Recommended Glass: Flute.

Awards

Silver Medal - The Asian Rosé Masters - HK (2018)

Commended - DWWA Decanter World Wine Awards - UK (2017)

Gold Medal - The Global Rosé Masters - Drink Business - UK (2014)

Silver Medal - Cathay Pacific Hong Kong International Wine and Spirit Competition HKIWSC - HK (2014)

