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Manzoni Moscato Spumante Dry Rosé - cl 75

The Bottega Stardust Rosé Manzoni Moscato is a sparkling wine that was created from the passionate and valuable selection work carried out in the early 1900s by Prof. Luigi Manzoni, dean of the Oenological School of Conegliano, during a series of hybridization tests that led to the creation of different interbreeds, including this Incrocio Manzoni 13.0.25, between the Raboso Piave and Hamburg Muscatel vines. The bottle is enriched with a galaxy of diamond cut crystals to create a "Stardust" effect that makes this product perfect for celebrating happy moments.

Production Area: Veneto, Italy

Vine: Manzoni Moscato

Plants per Hectare: 2500 - 3000

Training System: Cappucina - Sylvoz

Harvest Period: Between the end of September and beginning of October

Yield per Hectare: 120-130 q/Ha

Characteristics:

Production Area

The grapes used for the production of this sparkling rosé wine are grown in soils of alluvial origin composed of sand, gravel, clay and rich in limestone, draining soils that, at the same time, can act as a reservoir of water and nutrients for the vine. An area protected from cold winds that benefits from the proximity of the Adriatic Sea. Ideal conditions for growing grapes.

Production Process

After the harvest the stalks are removed and the grapes are gently pressed and the must is left in contact with the skins for 12-18 hours at about 8-9 °C. Cold maceration allows extracting:

- > The colouring substances
- > The primary grape aromas found in the inner part of the skins (facilitated by the cold that causes the breakdown of cell membranes)
- > Mannoproteins and polysaccharides in general.

In this way a rosé must is obtained, richer in varietal aromas and more structured.

By means of soft pressing, this must is separated from the skins. A part (about 75%) is fermented and a sparkling base is obtained which is kept in steel vats for about two months. The sparkling base is then cut with the must that has been kept at zero degrees in a refrigerated vat and, as provided by the Martinotti method, second fermentation is then done in the autoclave.

At the end, the wine is left in contact with inactive yeasts which, thanks to the autolysis process, release a series of substances that increase the body, structure and aroma of the wine. Finally, after cold stabilization, it is filtered, bottled and, after a period of bottle aging, it is ready to delight even the most demanding palates.





Organoleptic Characteristics:

Color and Appearance: Delicate rosé colour with fine, long-lasting beading.

Bouquet: Intense and refined, with an aroma that recalls rose petals, along with notes of peach, melon and exotic fruit and delicate spicy notes to close.

Taste: Elegant, smooth, slightly sweet, excellent freshness given by the vivacious acidity, a considerably long-lasting aftertaste.

Chemical Characteristics:

ABV: 10%

Sugar, g/l: 25

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

Serving Temperature: 5-6 °C

Serving Suggestions: Excellent aperitif but also at the end of a meal, ideal to drink with friends and to accompany desserts, pastries and fresh fruit.



Enjoy it within: 18 months.

Recommended Glass: Flute.