

MANZONI MOSCATO

V.S.A.Q. DOLCE

sweet sparkling rosè wine



Grape type: 100% Manzoni Moscato 13.0.25. This grape type is produced by the crossing of the Moscato d'Amburgo and Raboso Piave varieties.

Training system: Sylvoz

Harvesting period: mid-October, when the grapes are perfectly ripe and healthy.

Vinification: the bunches of Manzoni Moscato 13.0.25 grapes are very varied, with black, red, pink, yellow and green berries – nature at its most beautiful. The cold, just-picked grapes are soft pressed and the must then undergoes cleaning before fermentation. Fermentation is carried out with selected yeasts at a controlled temperature of 13 degrees in order to extract unique aromatics. Once alcoholic fermentation is complete, second fermentation takes place in an autoclave using the Charmat method.

Tasting notes: vibrant bright pink colour, not far from pale ruby red; the perlage is fine-grained and persistent. This wine has acquired the best characteristics of the grape types from which it derives: the bouquet includes a gentle aroma of strawberry and raspberry that also takes in citrus fruits, peach, apricot and roses. The palate is agreeably velvety, very well-balanced and stylish in its exquisite and delicate sweetness. A refined, fascinating wine, with just the right acidity and a tremendous flavour.

Pairing: excellent at the end of the meal with sweets and pastries; also perfect for social occasions.

ABV: 11% vol.

Serving temperature: 6°–8°C.



@VINIMOLONLUIGINO

WWW.VINIMOLON.IT



PRODUCED IN ITALY
SAN DONA' DI PIAVE (VENICE)