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# MANZONI MOSCATO

## VINO SPUMANTE ROSATO DOLCE

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### Tasting notes

An original and captivating rosé from Moscato D'Amburgo and Raboso Piave grapes. Its softness and rustic nature are balanced by the spumantizzazione, the process by which it becomes sparkling. Colour rosé with violet highlights. Bouquet: recalls citrus fruits (mandarin and orange), rose petals. Fresh, dry and pleasantly acid flavour.

### Grape variety

Incrocio Manzoni 13.0.25

### Vine

Training system Sylvoz

### Sparkling winemaking method

Metodo Martinotti Charmat

### Production area

San Polo di Piave

### Alcohol

10%

### Serving temperature

8-10 °C

### Bottle size

Classic 0,75 L



Italian  
Wine  
Atelier

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