



LE MANZANE®

to be happy

Name of the wien: **RÓSEO SPUMANTE V.S.**

Alcohol: 11,5%

Types of grapes: Glera Colli Trevigiani 95% Merlot 5%

Medium production per year: 28.000 bottles

Farming system: Sylvoz – double inverted

Production area: Morainic hills of Prealpi Trevigiane between Conegliano and Valdobbiadene

Vineyard and soil type: the Vineyards are situated at an altitude between 200 and 300 meters above sea level grown on medium textured clay soil

Harvest: hand picked from late August to early September

Vinification and aging: soft pressing of grapes, cold settling of the must (5-7°C) and start the fermentation at controlled temperature of 16/18°C.

Next fermentation in autoclaves (steel) at a temperature of 15° C for 50 days and rest on the lees for 30 days. Refined in bottle for 40 days before entry into the market.

Tasting notes and suggested pairings:

Strong fruity perfume, fresh taste and strong flavor of red berry. Perfect with appetizer and fish dishes.

Excellent as an aperitif. Served at 7°-8° C.

