



## Rosé spumante

### Extra Dry

*Sparkling wine created by the blend of "Raboso Piave" and "Moscato Raboso", one of the most particular hybrids produced by Professor Manzoni of the Conegliano wine school.*

*Light pink color with luminous reflections and fine and persistent perlage; the delicate aroma reminiscent of fruity notes of peach, Williams pear, candied orange and floral notes of mimosa and rosehip; in the mouth it is balanced, with a pleasant hint of sweetness well balanced by a light acidity.*

*Serve at a temperature of 6/8 ° C avoiding long periods in the refrigerator.*



**Grape:** Raboso Piave and Moscato Raboso  
**Type:** spumante  
**Method:** "charmat"

**Alcohol %:** 11.5% vol  
**Sugar:** 16 g/L  
**Acidity:** 6.5 g/L