



## Sparkling wine

### Rosè

- Origin:** It comes from the areas along the banks of the river Piave and in which varieties such as Raboso Piave and Manzoni Moscato originate
- Method:** Charmat, with refermentation in autoclave; maturation on yeast 1-2 months
- alcohol:** 11,5% vol  
**sugar:** 15 g/L
- characteristics:** is an enchanting sparkling wine, in which the aromatic notes of Manzoni Moscato become protagonists with sensations of pink grapefruit and yellow fruit; the freshness and liveliness of Raboso completes the elegant complexity Ideal as an aperitif or delicate white meat. Serve at 8/10°C

