



CA' DI RAJO

RAGGIO D'INGEGNO

Manzoni Rosa Millesimato Extra Dry

Appellation	Vino Rosato Spumante Manzoni Rosa Millesimato Extra Dry
Color	Light pink, fine and persistent perlage.
Bouquet	Delicate and elegant, with fragrant notes of wild berries, citrus fruit, dry rose, and mature apricot.
Taste	Good structure with a great harmony between acidity and sugar; savoury, dry, velvety with scents of wild berries. Pleasant aftertaste.

AGRONOMICAL DATA

Grapes	Incrocio Manzoni 1-50 (cross of Traminer and Trebbiano)
Production area	Rai di San Polo di Piave
Altitude	30 mt above sea level
Type of soil	Clayey, sandy sometime gravelly.
Vines orientation	South-North
Training system	Bellussi
Stumps per hectare	1800
Yield quintal/hectare	130
Harvest	Hand harvest in mid September

OENOLOGICAL DATA

Pressing	Very soft
Process to obtain sparkling wine	Long charmat
Malolactic fermentation	No
Aging	No
Mellowing length	30 days before sale

ANALYTICAL DATA

Percentage of grape's yield in wine	75%
Dry extract (g/l)	19
Total acidity (g/l)	6,3
pH	3,2
Residual sugars (g/l)	14
Alcohol	11% vol.

OTHER DATA

Food pairings	Perfect as aperitif, light starters, sea food and gourmet pizza.
Serving temperature	6-8° C
Storage	Store in dry rooms, away from light or warm sources.

