



CA' DI RAJO

RAGGIO D'INGEGNO

MANZONI ROSA

SPARKLING ROSÉ WINE

EXTRA DRY

To be appreciated with light appetizers and dishes based on vegetables and seafood.

Recommended pairing: gourmet pizza.

Light pink, fine and persistent perlage.

Delicate and elegant bouquet, with fragrant notes of wild berries, citrus fruit, dry rose, and mature apricot.

Good structure with a great harmony between acidity and sugar; savoury, dry, velvety with scents of wild berries. Pleasant aftertaste.

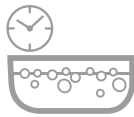
Serving temperature 6-8° C (42-46° F).



FROM BELLUSSERA
HAND HARVESTED



GRAPES PRODUCTION
LESS THAN 10 HECTARES
IN ITALY



MACERATION
OF THE GRAPES FOR
ABOUT 8 HOURS



SPARKLING PROCESS
IN AUTOCLAVE
FOR ABOUT 60 DAYS

AGRONOMICAL DATA

Grapes	Incrocio Manzoni Rosa 1.50
Production area	San Polo di Piave (TV)
Altitude	30 metres a.s.l. (98 ft)
Type of soil	Clayey, sandy and also gravelly
Harvest	Mid September

ANALYTICAL DATA

Totale acidity (g/l)	5.90 ÷ 6.10
pH	3.15 ÷ 3.25
Residual sugar (g/l)	11 ÷ 14
Alcohol	11% vol.

FORMAT / PACKAGING / GIFT BOX

750 ml 6 bottles Lithographed box 1-2-3 bottles



SCAN QR CODE
Ingredient list
Nutrition declaration
Environmental label

