

MANZONI MOSCATO

SPUMANTE DOLCE

The presence of marine fossils in the Euganean Hills area reveals their volcanic origin. Reliefs separated by cool valleys, ideal exposure to the sun and alluvial deposits mixed with volcanic rocks give grapes their many characteristic qualities.

With these special features fully sparkling wines stand out with their fruity fragrance, sometimes aromatic, and their pleasant sparkle.





MANZONI MOSCATO SPUMANTE DOLCE

Wine	Manzoni Moscato Dolce
Alcohol/Vol.	6.5%
Production area	Grapes from members' vineyards situated in the DOC area of the Euganean Hills nature reserve
Soil type	Volcanic in origin mixed with calcareous soils and clays
Training system	Guyot, double inverted nr. 3,500 vines/ha
Grape variety	Manzoni Moscato (Incrocio Manzoni 13.0.25)
Harvest period	September
Processing	Second fermentation in large closed tanks at a controlled temperature (Martinotti method)
Product type	Sweet fully sparkling wine
Visual characteristics	Bright pink and intense, with a refined perlage
Aroma	Full-bodied and intense with hints of small berries (sour black cherries, raspberries and strawberries) or ripe citrus fruits
Flavour	Sweet and elegant with an aromatic and persistent aftertaste
Serving temperature	6°C
Serving suggestions	Ideal with biscuits, tarts containing custard cream, fruit and nuts, or between meals on social and festive occasions
Bottle	0.75l, case of 6 bottles - weight 9.5kg



CANTINA COLLI EUGANEI s.c.a.
 35030 Vo' Euganeo (PD) Italy - Via Marconi, 314
 Tel. 049 99 400 11 - Fax 049 99 40 497
 info@virice.it
www.cantinacolliueuganei.it