



# LA SEVE SPUMANTE MANZONI MOSCATO DEMI SEC

Alcohol  
11.50 % Vol.

Sugar residual  
32 g/l

Serving temperature  
6 - 8°C



*Manzoni moscato 13.0.25 100% (Raboso Piave x Moscato d'Amburgo)*



*Vineyards are located in province of Treviso, a flat area with medium-to-alluvial soils*



*Guyot with a production per hectars of 140 quintals*



*Harvest after second week of September*



*Cold maceration of the skins with must for 10 to 12 hours. Soft pressing and fermentation in steel tanks at controlled temperature.*

*Sparkling method: Martinotti*



*Colour: pale pink with coppery hues*

*Perlage: thin, creamy, persistent*



*Perfumes: intense and aromatic with floral notes of rose petals, exotic fruits and a citrus finale*



*Taste: sweet and delicate, pleasantly fresh with a harmonious and persistent finale*

CANTINA DE PRA SAS  
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