BORGA SINCE 1940

the rose-tinted rebel

med Sold Shade



MANZONI MOSCATO

Vino Spumante Dolce



DESCRIPTION FROM LABEL

The rose-tinted rebel. Enticing, perfumed, and bold. Coloring the world with a radical new shade.



GRAPE VARIETY

100% Manzoni Moscato



ALCHOHOL

7%



CHARACTERISTICS

Elegant pale pink in colour, the nose is fragrant with notes of cherry, raspberry and tobacco peach followed by citrus and floral citrus-fruit flavours. On the palate is pleasantly sweet, well balanced by the decisive verve of freshness typical of Raboso Piave, with a long finish characterised by with flavours of small red fruits.



FOOD PAIRING

Wild fruit tartlets



SERVING TEMPERATURE

Serve at 6 - 8 °C





Production area Marca Trevigiana



Soil type Clay



Vine training Sylvoz



Format 750 ml



Secondary fermentation method Martinotti Method (Charmat)



Secondary fermentation 45 days



Residual sugar 75 g/l



Vinification

After a 12-hour cryomaceration in contact with the skins, a soft pressing is carried out. The secondary fermentation takes place in an autoclave directly from the must (at a controlled temperature), this allows to preserve the primary aromas of the grape.



