

ISOTTA MANZONI

PROSECCO ROSÉ DOC



Subtle and fresh aromas with hints of small red berries, rose, and pomegranate. On the palate it is silky and full with elegant flavors of strawberry and crushed violets, finishing with well-balanced minerality.

Color: Sparkling Rosé

Grapes: 75% Glera and 25% Pinot Nero

Soil: Clayey and calcareous

Age of Vines: 25-30 Years old

Altitude: 200 m above sea level

Yield: 60 HI/Ha

Fermentation: Charmat method, 25 days In stainless steel tanks

Aging: 1 month in stainless steel tanks

SOILAIR
SELECTION 