

ISOTTA MANZONI

ROSÉ 'CUVEE EMILIA'



The bouquet opens up to candied fruit, lemon curd, dried apricot and pressed rose. Fresh floral notes complement tangerine, lemon and yellow apple. Perfect balance of acidity with a long clean finish resonating with green papaya and English custard.

Color: Sparkling Rosé

Grapes: 100% Glera

Soil: Clayey and calcareous

Age of Vines: 25-30 Years old

Altitude: 200 m

Yield per HI/Ha: 60 HI/Ha

Fermentation: 25 days In stainless steel tanks

Aging: 1 month in stainless steel tanks

Production: 60,000 bottles per year