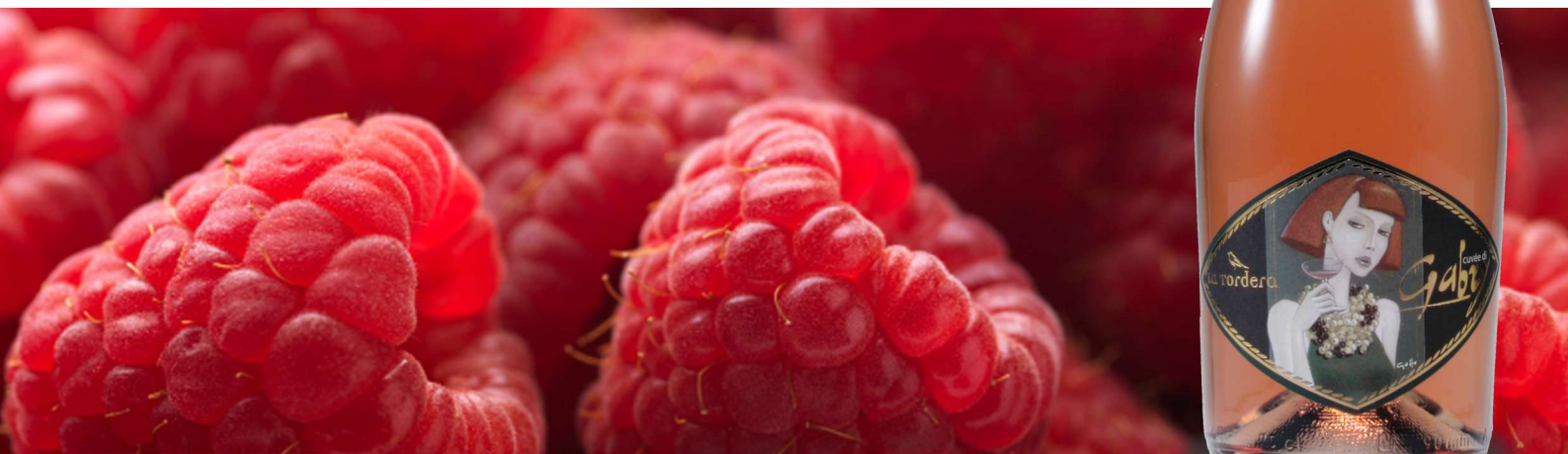




# La Tordera

## Spumante Rosé Dry – Cuvéé di Gabry



This sparkling wine is a cuvee from red wines crushed as white grapes. This is a blend between simple grapes like the Merlot, easy to drink, and Incrocio Manzoni, an original wine coming from the area of Piave.

The "Incrocio Manzoni 13.0.25", as the name itself suggests, is a mix between the Raboso Piave wine and the Moscato D'Amburgo wine; its name derives from its inventor, mister Manzoni, who was a teacher at the Wine-making Institute of Conegliano in the 30s.

Mister Manzoni explains his invention like this: "The choice of this strange mix could make somebody laugh! But I think that the Moscato D'Amburgo is the right wine to lighten the rough Raboso. In fact it is able to transmit its refined and strong peculiarity from productive descendants." These grapes are well-made and they offer a rosé coloured wine by squeezing them lightly and pulling their skin off immediately.

**Colour:**  
bright, rosé with a touch of orange

**Perlage:**  
thin

**Area of origin:**  
"Piave"; our grapes come from our vineyards in the southern area of the river Piave.

**Varietals:**  
70% Merlot, 30% Incrocio Manzoni 13.0.25 made with white grapes.

**Training system:**  
sylvoz

**Harvest period:**  
from the 10th to the 20th of October

**Alcohol:**  
12%

**Sugar residue:**  
23.00 g/lit.

**Total acidity:**  
6,34 g/lit.

**Service temperature:**  
it has to be served at 6°- 8° C, in a wide glass.

**Suggestions:**  
exclusive aperitif, to accompany with fresh sweet fruit and dry desserts.



lt. 0,75