



**TENUTA  
SAN  
GIORGIO**

<b>WINE</b>	<b>“Bizzarro” Manzoni Moscato sweet spumante</b>	
<b>APPELLATION</b>	V.S.A.Q. Sweet spumante	
<b>GRAPE VARIETY</b>	100 % Manzoni Moscato [cross-pollinated grape]	
<b>GROWING LOCATION</b>	Tenuta San Giorgio's own vineyards, located in the most wine-prolific area of all eastern Veneto – the so-called <i>Grave di Papadopoli</i> – in a viticultural environment of natural beauty crossed by the river Piave.	
<b>SOIL COMPOSITION &amp; ENVIRONMENT</b>	Alluvial origin, pebbly, clayey, silty, extremely rich in carbonate and nutrient microelements carried by the river, tempered in climate.	
<b>TRAINING SYSTEM</b>	Sylvoz	
<b>HARVEST SEASON</b>	Grapes are harvested ripe in late September.	
<b>ALCOHOL</b>	10,50 % by vol.	
<b>RESIDUAL SUGAR LEVEL</b>	More than 50 gr/lt	
<b>TASTING NOTES</b>	Deep cherry-pink in colour with bright tinges, this unique rosè wine is enhanced by an intense, pervasive bouquet reminiscent of strawberry confiture and ripe apricot. On the palate it reveals fresh, fragrant fruity notes in a perfect blend of sweetness and acidity.	
<b>SERVING TEMP.</b>	6 - 7 C°	
<b>FOOD AND WINE PAIRING</b>	Excellent with desserts, fine patisserie and fruit tarts. Perfect in any convivial situation, thanks to the pleasantly sweet nuance of its persistent, fine bubbles.	



**PACKAGING**  
**BOTTLES/CASE: 6**  
**CASES/EPAL: 80**

*“Technical information is for guidance only and is not binding”*

**TENUTA SAN GIORGIO S.R.L. – Società Agricola**

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