PRIMA ROSAE

ROSÉ WINE
Incrocio Manzoni 13.0.25
IGT Marca trevigiana

VARIETY	—	Incrocio Manzoni 13.0.25
GROWING METHOD	—	Sylvoz
VINE DENSITY	—	3,000–4,000 plants per hectare
PRODUCTION PER HECTARE	—	13,000 kg/ha
HARVEST	—	September-October
VINIFICATION	—	White soft pressed
PRIMARY FERMENTATION	—	Controlled temperature fermentation
AGING	—	Partially in stainless steel and partially in wood
AGING IN BOTTLE	—	1–3 months
ALCOHOL	—	12% vol.
STORAGE	—	Store in a cool, consistently humid environment, away from light

Produced and bottled by Azienda Agricola Andreola di Stefano Pola
Col San Martino, Farra di Soligo (TV) – Made in Italy – Contains sulphites

Andreola

TERROIR

The “PRIMA ROSAE” line of still wines is a fresh and lively collection, suitable for any occasion, with pleasantness as its defining trait. The rosé version is crafted using a unique indigenous grape variety from the Treviso province: “Incrocio Manzoni 13.0.25”, also known as Manzoni Moscato.
This black grape variety is a cross between Raboso Piave and Moscato d’Hamburg, developed through research conducted in the early 1930s by Professor Luigi Manzoni at the G.B. Cerletti Institute of Viticulture and Enology in Conegliano. His work focused on crossing different Vitis vinifera varieties, combining an international variety with a native Trevigiana grape to create new vines that could replace existing cultivated varieties with added advantages.
Some of these crossings have resulted in grape varieties with remarkable viticultural and oenological qualities, gaining significant recognition in the production of wines with distinct personalities. Among them, Incrocio Manzoni 13.0.25 has captured our particular interest, as it harmonizes the aromatic qualities of Moscato d'Hamburg with the structure and crisp acidity of Raboso Piave.
The vineyard sites have moderately deep soils with a predominantly clayey texture. For stylistic reasons, we have chosen to seal this wine with a screw cap, a modern closure system that is practical, functional, and ensures the wine's freshness over time.

TASTING NOTES

This wine exhibits a vivid rosé hue with brick-colored reflections.
On the nose, it reveals citrus notes, most notably grapefruit, alongside delicate aromas of rose petals and ripe red fruits.
On the palate, the aromatic richness of Moscato d’Hamburg is beautifully counterbalanced by the crisp, vibrant acidity of Raboso Piave, leading to a long, dry finish.
An excellent aperitif, this wine pairs beautifully with seafood appetizers, delicate fish dishes, and vegetable-based recipes. Its freshness and dry finish also make it an ideal match for light charcuterie and soft cheeses.

Recommended serving temperature: 6-8°C.

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VITICOLTURA EROICA CERVIM

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CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013