



MANZONI BIANCO IGT VENETO

Alcohol
13 % Vol.

Sugar residual
2 g/l

Serving temperature
10 °C



Incrocio Manzoni 6.0.13 100% (Riesling renano x Pinot Bianco)



Vineyards are located in the heart of Treviso province, a flat area of alluvial origin on the left side Piave



Guyot with production per hectares of 90 quintals



Harvest from beginning to mid-September



Cold maceration of the grapes for one night, soft pressing and fermentation at controlled temperature. Aging on fine lees for six months in steel and subsequent bottling



Colour: straw yellow with vibrant greenish hues



Perfumes: intense and rich with typical hints of wisteria, exotic fruits and citrus notes which are later overwhelmed by hues of Mediterranean spices



Taste: combines a pleasant smoothness with a pronounced saltiness. Good structure and persistence are given by mineral hints and a pleasant aromatic finale

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