



MANZONI BIANCO

MARCA TREVIGIANA
IGT



TYPE: still white wine

PRODUCTION AREA: Treviso hills

SOIL: clayey - sandy

GRAPES USED: Incontro Manzoni 6.0.13

HARVEST: manual

HECTARE PRODUCTION: 90 q./ha

ALCOHOLIC STRENGTH: 13% vol.

TRAINING SYSTEM: double overturned

VINIFICATION: maceration in the press for a few hours followed by fermentation in steel tanks; stop in contact with the yeast until bottling.

TASTING NOTES: straw yellow with greenish reflections. Wonderful olfactory breadth characterized by hints of citrus peel, exotic fruit, peach, apricot and white flowers with an aromatic finish complemented by balsamic incursions of aromatic herbs and a mineral trace sharing an extremely intriguing and fascinating olfactory depth and complexity. On the palate it is expressed with a vertical, vibrant and cohesive sip when the juicy pulp meets the sapid texture. Refined and precise in its marvelous complex balance.

RECOMMENDED PAIRINGS: first courses, baked pasta, fish dishes, grilled meats, white meats and cheeses.

SERVING TEMPERATURE: 10-12 °C

BOTTLES PER CARTON: 6

SIZE: 75 cl



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