



## Manzoni Bianco IGT Marca Trevigiana



### Product description

Wine obtained from the fermentation of grapes Manzoni Bianco 6.0.13.



0,750 lt

**Vineyard location:** Sinistra Piave.

**Altitude:** 40 MASL

**Soil composition:** pebbly.

**Grape variety:** Manzoni 6.0.13.

**Growing system:** Sylvoz.

**Harvest time:** second 10 days of September.

#### Technology "Le Contesse":

- manual harvest,
- cold maceration for a few hours;
- soft pressing and cleaning of the must by cold static decantation;
- alcoholic fermentation with selected yeasts;
- Filtering wine at the end of fermentation and aging in steel tanks;
- bottling and then wine left to age in the bottle for a few months in conditioned warehouse

**Alcohol:** 12,50 % vol.;

**Color:** straw yellow.

**Aroma:** floral with notes of white flowers, fruity with notes of exotic fruit, peach and apple.

**Bouquet:** savory, lively and persistent.

**Serving:** serving chilled ad 8-10°C.

**Serving suggestions:** lively wine, excellent when matched to light and delicious dishes or risotto with wild herbs. Excellent with the typical Asparago Bianco of Cimdolmo IGP. Surprising with cheese and fish.