



## MANZONI BIANCO

### MARCA TREVIGIANA

Indicazione Geografica Tipica

**Type:** still white wine

**Grapes:** 100% Manzoni Bianco

**Characteristics and location of the vineyards:** vineyards planted on clay and limestone soils

**Vineyard system:** guyot

**Harvest:** in the 1st ten days of September

**Vinification:** in white, crushing with brief 24/36 hour maceration, followed by soft pressing and cold fermentation in order to enhance and preserve the most elegant aromas of the vine variety.

**Colour:** pale straw yellow

**Bouquet:** with pleasant and delicate fruity and floral notes; in particular they enhance notes of white peach, pineapple, apricot, jasmine and acacia

**Taste:** dry, with very fine aromatic and gustatory characteristics

**Serving temperature:** 10-13 °C

**Alcohol content:** 13%

**Recommended pairings:** first courses with vegetables, risotto and fish, medium-aged goat cheeses

**Wine storage:** in a cool place at 12-14 °C and protected from light