

MANZONI BIANCO

I.G.T. Marca Trevigiana

Vintage: 2014

This grape variety is the result of the long and thorough search of Prof. Manzoni, who was the headmaster of the Conegliano OEnological Institute in the 1920's. This grape variety is a cross of Pinot Blanc and Rhine Riesling; it grows well in the dry, poor and stony alluvial soils of the Piave area.

HARVEST:	5 th September 2014
GRAPE VARIETY:	Manzoni Bianco
GROWING AREA:	Largoni vineyard - Motta di Livenza (TV)
TYPE OF SOIL:	This flat land is the result of glaciations and of alluvial deposits which took place for thousands of years. As long as the ancient glaciers drew back, the rivers which carried their water left tiny particles of calcareous clay. Moreover, there are several layers of aggregated carbonates at a shallow depth, from which the local saying "soil rich in caranto" (silty and sandy clay).
WINEMAKING PROCEDURE:	Short cold maceration for 8 hours.
BOTTLED:	7 th May 2015
ORGANOLEPTIC CHARACTERISTICS:	Straw yellow colour with greenish glints. Its fine and delicate fragrance reminds of ripe pear, with intense tropical scents of ripe pineapple and kiwi, finally evolving into a floral aroma. Dry, velvety and lasting flavour, well balanced between sweet and acid fragrances
ALCOHOL:	13% vol

