

MANZONI BIANCO

I.G.T. Marca Trevigiana

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.

HARVEST

Mid-September

GRAPE VARIETY

Manzoni Bianco

VINE GROWING METHODS

Spurred cordon

PRODUCTION ZONE

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).

WINEMACKING PROCEDURE

Vinification in white with cold stabilization for 20 days.

ALCOHOL LEVEL

13,5% vol.

SIZE AVAILABLE

0,75 lt.

TASTING NOTES

Straw yellow color with greenish reflections. Fine and delicate bouquet, reminiscent of floral scents, such as wisteria, with intense hints of tropical aroma of ripe pineapple and melon, ending with a fresh note of sage. Dry, velvety and persistent taste, harmoniously balanced between sweetness and acid fragrance. It closes with a pleasant length and sapidity.

